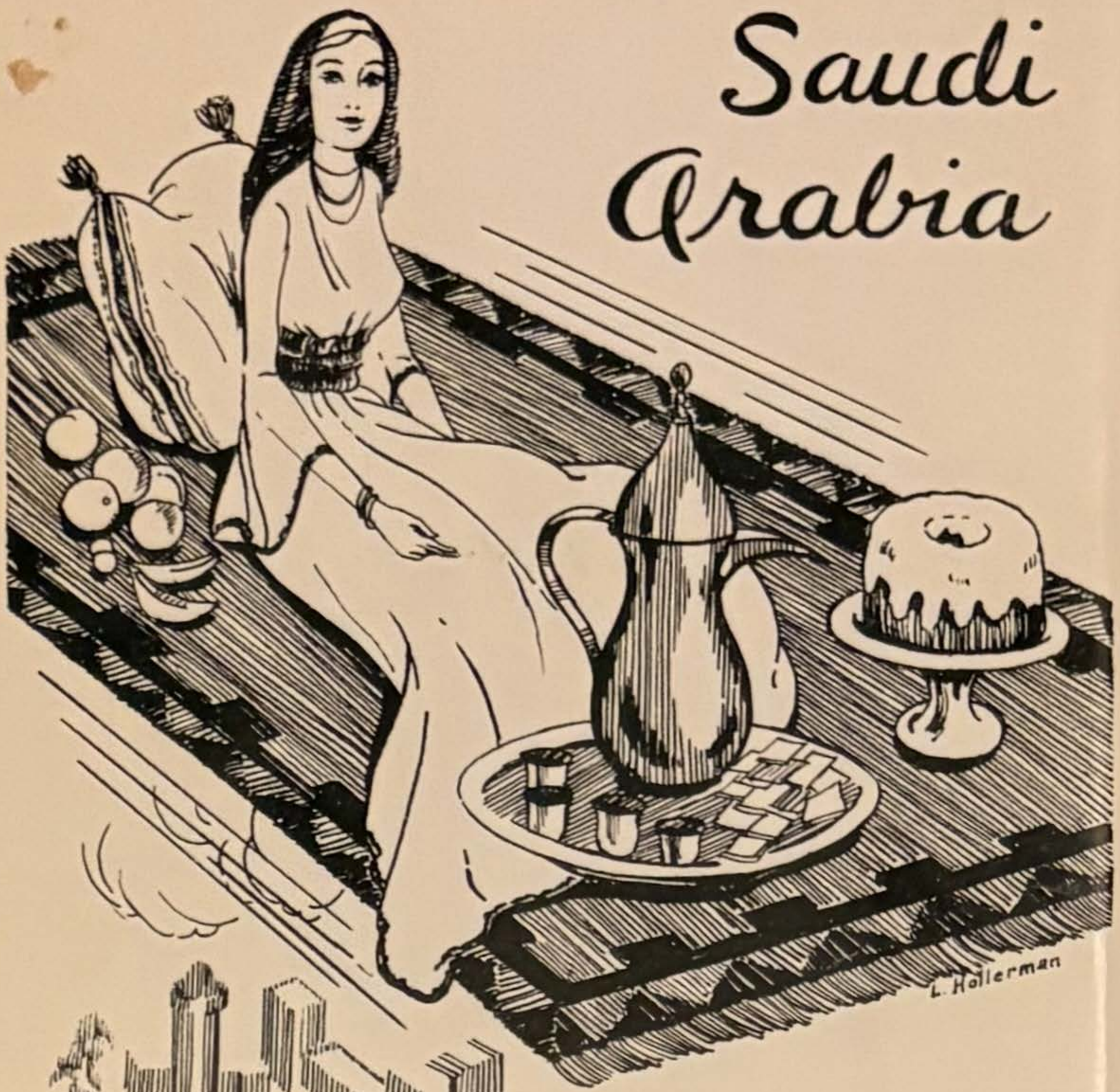
Khobar Cooks

Al Khobar

Saudi Arabia



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Northrop Wives Group

We proudly present the 1983-84 edition of "Khobar Cooks". As you prepare the delicious dishes described herein, you will be reminded of the wonderful people who shared their lives with you here in Saudi Arabia.

Many thanks to all of you that helped with this project, with a very special "Thank You" to Lois Hollerman for the many hours and talent put into the art work and to Fran Johnson and Nancy Smith for their skills and many hours of typing that made this 1983-84 edition possible.

Thank you one and all.

Jeannie Anderson

7 2 1 F D

BEVERAGES & APPETIZERS
SALADS
SOUPS
CASSEROLES
MEATS
VEGETABLES
BREADS
DESSERTS

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BLUE CHEESE BALL — Fran Johnson

2 CUPS (8 OZ.) SHREDDED MILD CHEDDAR CHEESE
2 OZ. BLUE CHEESE, CRUMBLED
1 CUP (4 OZ.) GRATED PARMESAN CHEESE
1 PACKAGE (3 OZ.) CREAM CHEESE, SOFTENED
1/2 TEASPOON DRY MUSTARD
2/3 CUP EVAPORATED MILK
2 CUPS POTATO CHIPS, CRUSHED

Combine first 6 ingredients; blend until smooth. Chill 2 hours. Shape cheese mixture into a ball; roll in potato chips. Serve with crackers. Yield: 1 ball.

* * *

DEVILED PECAN BALL — Fran Johnson

2 PACKAGES (8 OZ.) CREAM CHEESE, SOFTENED
2 CUPS (8 OZ.) SHREDDED SHARP CHEDDAR CHEESE
1 CAN (2 1/4 OZ.) DEVILED HAM
2 TABLESPOONS CHOPPED PIMIENTO
2 TEASPOON WORCESTERSHIRE SAUCE
2 TEASPOON GRATED ONION
1 TEASPOON DRIED PARSLEY FLAKES
1 TEASPOON LEMON JUICE
1 TEASPOON DRY MUSTARD
1/4 TEASPOON SALT
1/2 TEASPOON SEASONED SALT
3/4 TEASPOON PAPRIKA
2 TO 4 DROPS HOT SAUCE
1 CUP PECANS, CHOPPED

Combine first 3 ingredients, blending well. Stir in remaining ingredients except pecans. Chill 2 hours. Divide cheese mixture in half and shape into 2 balls; roll in pecans. Serve with crackers.

* * *

SAUSAGE BALLS IN CHEESE PASTRY — Fran Johnson

1 POUND MILD OR HOT BULK PORK SAUSAGE
3/4 CUP DRY BREADCRUMBS
1/3 CUP CHICKEN BROTH
1/3 TEASPOON GROUND NUTMEG
1/4 TEASPOON POULTRY SEASONING
1 1/2 CUPS ALL-PURPOSE FLOUR
1/4 TEASPOON SALT
1 TEASPOON PAPRIKA
2 CUPS (8 OZ.) SHREDDED SHARP CHEDDAR CHEESE
1/2 CUP BUTTER OR MARGARINE, SOFTENED

(Directions for above on following page)

SAUSAGE BALLS IN CHEESE PASTRY (Continued)

Combine first 5 ingredients, mixing well. Shape into 1-inch balls. Cook over low heat until done, turning to brown on all sides. Drain on paper towels.

Combine flour, salt, paprika and cheese; cut in butter with pastry blender (mixture will be dry). Mix with hands until dough is smooth. Shape 1 tablespoon of dough around each sausage ball, covering sausage completely. Place on greased baking sheets. Bake at 350° for 15 to 20 minutes. Yield: About 4 dozen.

NOTE: After pastry has been shaped around sausage balls, they may be frozen. To serve, thaw and bake.

* * *

CHICKEN LITTLE FINGERS — Fran Johnson

6 WHOLE CHICKEN BREASTS, BONED
1 1/2 CUPS BUTTERMILK
2 TABLESPOONS LEMON JUICE
2 TEASPOON WORCESTERSHIRE SAUCE
1 TEASPOON SOY SAUCE
1 TEASPOON PAPRIKA
1 TABLESPOON GREEK SEASONING
1 TEASPOON SALT
1 TEASPOON PEPPER
2 CLOVES GARLIC, MINCED
4 CUPS SOFT BREADCRUMBS
1/2 CUP SESAME SEEDS
1/4 CUP BUTTER OR MARGARINE, MELTED
1/4 CUP MELTED SHORTENING
PLUM SAUCE

Cut chicken into 1/2 inch strips. Combine next 9 ingredients; add chicken, mixing until well coated. Cover and refrigerate overnight. Drain chicken thoroughly. Combine breadcrumbs and sesame seeds, mixing well. Add chicken and toss to coat. Place chicken in 2 greased 13x9x2" baking dishes. Combine butter and shortening; brush on chicken. Bake at 350° for 35 to 40 minutes. Serve with Plum Sauce. Yield: 12 to 14 appetizer servings.

PLUM SAUCE (For Chicken Little Fingers)

1 1/2 CUPS RED PLUM JAM
1 1/2 TABLESPOONS PREPARED MUSTARD
1 1/2 TABLESPOONS PREPARED HORSERADISH
1 1/2 TEASPOONS LEMON JUICE

Combine all ingredients in a small saucepan, mixing well. Place over low heat just until warm, stirring constantly.
Yield: About 1 3/4 cups.

* * *

Beth Naigle

CURRY CHEESE SPREAD

1 CUP CHOPPED RIPE OLIVES (4 1/4 OZ. CAN)
2 TABLESPOONS CHOPPED SCALLIONS
1 1/2 CUPS SHREDDED CHEDDAR CHEESE
1/2 CUP MAYONNAISE
1/2 TEASPOON SALT
1/2 TEASPOON CURRY POWDER

Combine all ingredients. Spread on English Muffin halves. Place under broiler until melted and bubbly. Slice in fourths.

* * *

Betty Speer

SPREAD 1

1 MEDIUM SIZE VELVETA CHEESE
1 1/2 PINT WHIPPING CREAM
1 CUP CHOPPED PECANS

Mix cheese (at room temperature) and whipping cream in mixer or blender till smooth add pecans. Let stand. Serve with ritz or other fancy crackers.

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Betty Speer

SNACK 1

1 PACKAGE HOT DOGS
2 CANS PINEAPPLE CHUNKS
1/2 CUP BROWN SUGAR
ROUND TOOTHPICKS

Slice hot dogs into 1 inch diagonal slices. Put 2 slices of hot dog and 1 pineapple chunk on toothpick. Simmer in skillet with 1/2 cup pineapple juice and 1/2 cup brown sugar. Serve hot

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Marie Peck

MEXICAN CHEESE LOG

1 LARGE PACKAGE CREAM CHEESE
1 CUP GRATED CHEDDAR CHEESE (PACKED)
1/4 CUP DICED ORTEGA GREEN CHILIES
5 OR 6 DROPS TABASCO SAUCE
1/2 TEASPOON GARLIC SALT

Cheeses at room temp. Mix with rest of ingredients and form into roll or ball in wax paper. Chill until firm. Roll in crushed Fritos or Tortilla chips. (about 1/2 cup) Serve with king size Fritos or Tortilla chips or crackers.

STUFFED EGGS (HOT) Anna Zelbst

4 EGGS, HARD BOILED AND SHELLED
2 OUNCES MUSHROOMS (FRESH OR CANNED), CHOPPED
1 ONION, CHOPPED
1 1/2 OUNCES MARGARINE
1 CUP TOMATO JUICE
1 TEASPOON SUGAR
2 TEASPOONS CORNFLOUR
SALT AND PEPPER

Cut the eggs in half, lengthwise, and remove yolk. Heat margarine over a low flame, lightly fry chopped mushrooms and onion until soft and brown, about 5 minutes. Put half the mixture in a plate. Add the tomato juice, sugar, salt and pepper to the remaining mixture in the pan; cook for another 5 minutes. Blend the cornflour to a smooth cream with just a little bit of water. Stir in a little of the hot tomato juice and return it to the pan. Bring to boil, stirring until it thickens and cook for 2 more minutes. Meanwhile mix the egg yolks with the remaining onion and mushroom mixture in the plate and use it to stuff the eggs. Place on a dish and pour the hot tomato juice sauce round it. Serve hot.

* * *

CHINESE EGG ROLL Jeannie Anderson

BATTER

1/2 CUP FLOUR
1/2 TEASPOON SALT
1/2CUP WATER
2 EGGS

Sift flour; measure. Sift again with salt. Add water and eggs. Beat until smooth. Grease and heat a 9" skillet. Pour thin layer of batter into hot skillet. Tip skillet so mixture forms a very thin round pancake. Cook over moderate heat until pale brown on 1 side only. Remove and place on flat surface to cool. Lightly grease skillet for each pancake. Makes 4 pancakes.

FILLING

1/2 SMALL ONION
3/4 CUP BEAN SPROUTS
1/2 CUP COOKED PORK OR CHICKEN
1/2 CUP CANNED TUNA FISH
1/2 TEASPOON SALT
1/2 TEASPOON MONOSODIUM GLUTAMATE (ACCENT)
1/8 TEASPOON PEPPER
1 TABLESPOON SOY SAUCE
SHORTENING

Chop onion, bean sprouts, pork in small pieces. Flake tuna fish. Mix with seasonings and soy sauce. Melt enough shortening in deep pan to make 2" melted fat. Heat to 360°. Place spoonfuls of filling on uncooked side of each pancake. Roll tightly, folding in sides. Seal flap with toothpicks. Place rolls in fat and cook until brown.

Rita Gale

SUPERB ORIENTAL EGG ROLLS OR SPRING ROLLS
(My Mom's recipe - Rita Cahill, Tampa, Florida)

1 POUND GROUND BEEF
3 CUPS (OR MORE) BEAN SPROUTS
4 EGG YOLKS
2 EGGS
8 GREEN ONIONS, CHOPPED
1 ONION, CHOPPED FINE
4 CARROTS, GRATED FINE
2 BOXES FROZEN SPINACH
1/2 HEAD (OR MORE) GRATED CABBAGE
1/2 LARGE CLOVE GARLIC, FINELY DICED
4 TEASPOON PEPPER
4 TEASPOON SALT
4 TEASPOON ACCENT (MSG)
4 TFASPOON SOY SAUCE
4 TEASPOON SESAME OIL

Cook cabbage until soft (not too soft) and drain well. Boil spinach well and strain thoroughly. Also do the same with the bean sprouts. Individually squeeze raw ground beef, bean sprouts, onions, green onions, carrots, spinach and cabbage in cheese cloth to remove as much moisture as possible. Put squeezed products in one large bowl and add all remaining ingredients except egg yolks. Depending on scent of combined mixture, add more salt or pepper if needed. Mix well.

You need EGGROLL SKINS which you can get downtown at the Oriental Store or Safeway.

Take one eggroll skin; spoon meat-vegetable mixture onto the skin and moderately press down mixture. Dip fingers in egg yolks and moisten the entire edge of skin. Fold skins over and seal. The yolk acts as a paste.

You can cook them different ways -

1. Deep fry in skillet of hot oil.
2. Steam them.
3. Bake them at 375^{o} until real golden brown.

They are delicious eaten plain,or try them dipped in soy sauce or Sweet-n-Sour Sauce.

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DIFFERENT SNACK

Rita Gale

Take CHEESE PUFFS or CHEESE BALLS that you buy in cans or bags. Melt CHOCOLATE BARS or CHOCOLATE MORSELS. Dip Cheese Puffs or Balls into melted chocolate; set on wax paper. Sounds different, but tastes real good. Always a party favorite.

* * *

BREAKFAST TORTILLAS — Linda Gruber

2 EGGS (BEATEN)
4 FLOUR TORTILLAS
4 TABLESPOONS GREEN ONION (DICED)
1 1/2 CUPS CHEDDAR CHEESE (SHREDDED)
2 TABLESPOONS BUTTER
SALSA SAUCE (HOT)

Pour beaten eggs into a plate. Coat tortilla on both sides in eggs. Fry coated tortilla on low heat in melted butter until the egg coating is cooked on both sides. Place tortilla on paper towel to saturate excess oil. Cook all tortillas. When cooled fill each with 1/4 of the cheese and onion, add salsa sauce to your own liking. Fold like a burrito.

* * *

MAPANA MUSHROOMS — Dallys Kemph

1 POUND LARGE MUSHROOMS
BUTTER, MELTED
AMERICAN OR CHEDDAR CHEESE
SALT AND PEPPER TO TASTE

Wash mushrooms. Remove stems being careful not to break the caps. Partially fill caps with butter. Cut cheese in small squares and finish filling the caps. Add salt and pepper. Place under the broiler until cheese has melted and is golden. Serve hot.

* * *

BEEFY PARTY SNACKS — Fran Johnson

1/2 POUND GROUND CHUCK
1/2 MEDIUM ONION, FINELY CHOPPED
2 TABLESPOONS CATSUP
1 TABLESPOON PREPARED MUSTARD
1/2 TEASPOON SALT
1/4 TEASPOON PEPPER
1 LOAF PARTY RYE BREAD

Combine first 6 ingredients, mixing well; spread evenly on bread slices. Broil 3 to 4 minutes or until done. Serve immediately. Yield: About 2 dozen.

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HOT BACON APPETIZERS — Fran Johnson

1/2 POUND BACON, COOKED AND CRUMBLED
3/4 CUP (6 OZ.) SHREDDED PROCESS AMERICAN CHEESE
1/4 CUP BUTTER OR MARGARINE, SOFTENED
2 TEASPOON CARAWAY SEEDS
50 MELBA TOAST ROUNDS

Combine first 4 ingredients, mixing well; spread evenly on toast rounds. Place on baking sheet and broil 2 minutes or until cheese melts. Serve hot. Yield: 50 appetizers.

Fran Johnson

CHEESEBURGER FONDUE

1 LB. GROUND BEEF
1/4 CUP CHOPPED GREEN ONIONS
1 8 OZ. CAN TOMATO SAUCE
2 OZ. GREEN CHILIES (HOT, IF YOU WANT TO MAKE IT SPICY)
1 TBS. WORCHESTERSHIRE SAUCE
16 OZ. AMERICAN (VELVETA) CHEESE
DASH OF GARLIC POWDER

Brown ground beef, chilies and onions. Add sauce and cheese. Cook over low heat stirring constantly until cheese is completely melted. Serve hot with heavy chips, or bite size pieces of French or Arabic bread.

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HOUMOUS DIP

1 CUP COOKED CHICK PEAS (GARBANZOS BEANS)
1/3 CUP LEMON JUICE
1 TO 2 HOT GREEN PEPPER
4 TO 5 CLOVES GARLIC
3 TABLESPOONS TAHINI
SALT TO TASTE
1 TABLESPOON OLIVE OIL

Put all the ingredients together in the food processor and grind it. Serve with toasted Arabic Bread or Chips.

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GREEN CHILI DIP

Phyllis Vaught

1 PKG. PHILADELPHIA CHEDDAR CHEESE
1 CAN CREAM CHICKEN SOUP
1 CAN JALAPINO PEPPERS DICED.

Stir together and heat until cheese is melted. Serve with Corn Chips or Tortilla Chips.

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VEGETABLE DIP

Wanda Wilson

1 CUP SOUR CREAM
1 CUP REAL MAYONNAISE
2 TBS. DILL WEED
1 TBS. LAWRY SEASONED SALT

Mix all ingredients together and chill. Serve with Carrots, Cerery, Cauliflower, Cherry tomatoes and Cucumber.

MUSHROOM CANAPES — Barbara Rupp (Taif)

1 POUND BEEF BACON, COOKED AND CRUMBLED
1 SMALL CAN MUSHROOMS DRAINED AND CHOPPED
6 OZ. SHREDDED SWISS CHEESE
2 TABLESPOONS MAYONNAISE
3 TABLESPOONS SOUR CREAM
DASH-DRIED PARSLEY, ROSEMARY AND SEASONED SALT
RYE OR WHEAT BREAD.

Cut bread in squares. Butter one side. Place bread squares on cookie sheet, buttered side down. Spread mixture on top. Bake at 400° for 5-10 minutes, check for browning.

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KARO CRAZY CRUNCH — Fran Johnson

2 QUARTS POPPED CORN
1 1/3 CUPS PECANS
2/3 CUP ALMONDS
1 CUP MARGARINE
1 TEASPOON VANILLA
1/2 CUP KARO CLEAR SYRUP
1 1/3 CUPS SUGAR

Mix popped corn and nuts on a cookie sheet. Combine sugar, margarine and Karo syrup in a 1 1/2 quart sauce pan. Bring to a boil over medium heat, stirring constantly. Continue boiling, stirring occasionally, 10 to 15 minutes or until mixture turns a light caramel color. Remove from heat. Stir in vanilla. Pour over popped corn and nuts, mix to coat well. Spread out to dry. Break apart and store in tightly covered container.

Makes about two pounds.

* * *

PIMENTO CHEESE SANDWICH FILLING (GREECE) — Michelle Walls

1 POUND MILD CHEDDAR CHEESE
1 4 OZ. JAR PIMENTO
1 TEASPOON LEMON JUICE
2 TABLESPOON GRATED ONION
2 TABLESPOON SUGAR
1/4 TEASPOON SALT
1 CUP MAYONNAISE

Allow cheese to soften at room temperature. Carefully wipe the oil from the cheese. Run the cheese through the food chopper, using a fine blade. Drain and dry the pimento until completely blended and free of lumps. Add rest of ingredients and blend with fork until mixture has consistency of heavy cream.

Yields 2 cups.

ARTICHOKE DIP — Beth Naigle

1 CAN ARTICHOKE HEARTS, DRAINED AND MINCED
1 CUP MAYONNAISE
1 CUP PARMESAN CHEESE
1 1/2 CUPS MOZZARELLA OR MONT. JACK, SHREDDED
1 TEASPOON GARLIC POWDER

Mix well, spread in shallow baking dish, garnish with paprika.
Serve with crackers. Bake 30 min. at 350°

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SPINACH DIP — Beth Naigle

1 PKG. FROZEN CHOPPED SPINACH, COOKED AND DRAINED
1 PKG. KNORR'S VEGETABLE SOUP MIX
1 1/2 CUPS SOUR CREAM
1 1/2 CUPS MAYONNAISE
1 CAN WATER CHESTNUTS CHOPPED

Mix well, serve with raw vegetables.

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GARBAGE DIP — Ruby Clements

1 LG. CAN CHOPPED GREEN CHILIES
2 CANS. CHOPPED BLACK OLIVES
2 TOMATOES CHOPPED
4 GREEN ONIONS CHOPPED (TOPS ALSO)
3 TBSP. OLIVE OIL
2 TSP. GARLIC POWDER
DASH OF TABASCO

Mix all together and let sit several hours.

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AVOCADO DIP

2 SMALL RIPE AVOCADO, PEELED CUT UP
1 RIPE TOMATO, PEELED CUT UP
1/2 CUP REAL MAYONNAISE OR DAIRY SOUR CREAM
1/2 SMALL ONION
2 TO 4 TBL. CHOPPED GREEN CHILIES, DRAINED
2 TBL. FRESH LEMON JUICE
1 TSP. SALT

Place ingredients in blender container; cover, blend until smooth.
Cover and chill at least one hour.

Serves 8-10

DILL DIP — Fran Johnson

1 CARTON (8 OZ.) COMMERCIAL SOUR CREAM
1 CUP MAYONNAISE
1 TEASPOON BEAU MONDE SEASONING
3 TABLESPOONS CHOPPED PARSLEY
1 TABLESPOON DRIED DILLWEED

Combine all ingredients, mixing well. Chill. Serve with fresh vegetables or potato chips. Yield: About 2 cups.

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DEVILED CHEESE DUNK — Fran Johnson

1 JAR (5 OZ.) PIMIENTO CHEESE SPREAD
1 CAN (2 1/4 OZ.) DEVILED HAM
1/2 CUP MAYONNAISE OR SALAD DRESSING
2 TABLESPOONS MINCED PARSLEY
1 TABLESPOON MINCED ONION
4 DROPS HOT SAUCE

Combine all ingredients; beat with electric mixer 5 minutes. Chill. Serve with crackers, potato chips or fresh vegetables. Yield: About 1 1/3 cups.

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FRESH VEGETABLE DIP — Fran Johnson

1/4 CUP SHREDDED CABBAGE
1/3 CUP SHREDDED CARROT
2 TABLESPOONS FINELY CHOPPED GREEN PEPPER
1 TABLESPOON FINELY CHOPPED ONION
1 CARTON (8 OZ.) COMMERCIAL SOUR CREAM
2 TABLESPOONS MAYONNAISE
1 TEASPOON TARRAGON VINEGAR
3/4 TEASPOON GARLIC SALT

Combine cabbage, carrot, green pepper and onion; mix well. Stir in sour cream, mayonnaise, vinegar and garlic salt. Cover and chill. Serve with fresh vegetables. Yield: 8 to 10 servings.

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DRIED APPLES — Lois Hollerman

Wash, peel and core apples; cut into thin rings or slices. Place on a drying rack in sun for 24 to 36 hours depending upon the thickness of the slices. Remove pieces individually as dried; apples should remain soft to the touch. Store dried apples in glass jars or airtight freezer bags. Makes a nutritious low-calorie snack.

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APRICOT-STUFFED DATES — Fran Johnson

1/2 CUP DRIED APRICOTS
1/3 CUP FLAKED COCONUT
1/4 CUP CHOPPED PECANS
1 TABLESPOON ORANGE JUICE
1 PACKAGE (8 OZ.) PITTED DATES
POWDERED SUGAR

Steam apricots over boiling water 5 minutes. Put apricots, coconut and pecans through a food chopper. Combine ground mixture and orange juice, mixing well.

Make a lengthwise slit in dates. Stuff dates with apricot mixture; dust with powdered sugar, as desired. Yield: about 4 dozen.

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OLIVE CHEESE BALL — Fran Johnson

2 PACKAGES (8 OZ.) CREAM CHEESE, SOFTENED
4 CUPS (1 POUND) SHREDDED MILD CHEDDAR CHEESE
1 ENVELOPE (.06 OZ.) ITALIAN SALAD DRESSING MIX
1/4 CUP CHOPPED PIMIENTO-STUFFED OLIVES
2 TEASPOON OLIVE JUICE
1 CUP CHOPPED PECANS OR WALNUTS

Combine all ingredients except pecans; mix well. Shape into a ball and coat with pecans. Yield: 1 ball.

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PIMIENTO CHEESE BALL — Fran Johnson

1 PACKAGE (3 OZ.) CREAM CHEESE, SOFTENED
3/4 CUP MAYONNAISE
1 CUP (4 OZ.) SHREDDED SWISS CHEESE
1 CUP (4 OZ.) SHREDDED AMERICAN CHEESE
2 TABLESPOONS CHOPPED PIMIENTO
1 TEASPOON WORCESTERSHIRE SAUCE
1/2 TEASPOON ONION POWDER
1/4 TEASPOON HOT SAUCE
1/2 CUP CRUSHED POTATO CHIPS
1 1/2 TEASPOON GRATED PARMESAN CHEESE

Combine cream cheese and mayonnaise; blend until smooth. Add Swiss and American cheese; beat well. Add pimiento, Worcestershire sauce, onion powder and hot sauce; beat well. Chill at least 1 hour; shape into a ball. Combine potato chips and Parmesan cheese; roll ball in mixture. Chill until firm.

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FRESH FRUIT DIP — Fran Johnson

1/2 CUP SUGAR
1/4 CUP CORNSTARCH
1/2 TEASPOON SALT
2 EGGS, BEATEN
1 CUP PINEAPPLE JUICE
GRATED RIND AND JUICE OF 1 ORANGE
GRATED RIND AND JUICE OF 1 LEMON
2 PACKAGES (3 OZ.) CREAM CHEESE, SOFTENED

Combine first 7 ingredients in top of a double boiler; cook over medium heat until smooth and thickened, stirring constantly. Remove from heat; cool.

Beat cream cheese with electric mixer until fluffy; add cooked mixture, beating until well blended. Chill. Serve with fresh apples or pears. Yield: About 2 1/2 cups.

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CHILE CON QUESO SUPREME — Fran Johnson

1 POUND HOT BULK PORK SAUSAGE
2 POUNDS PROCESS AMERICAN CHEESE, CUT INTO 1-INCH CUBES
1/2 CUP MILK
1 CAN (10 OZ.) TOMATOES AND GREEN CHILES, UNDRAINED AND CHOPPED

Place sausage in a skillet; cook over medium heat until done, stirring to break apart. Drain well.

Place cheese and milk in top of a double boiler; cook over medium heat until cheese is melted, stirring constantly. Stir in sausage and tomatoes and green chiles. Serve warm with tortilla chips. Yield: About 5 1/2 cups.

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CLAM DIP — Fran Johnson

1 CAN (6 OZ.) MINCED CLAMS
1 PACKAGE (8 OZ.) CREAM CHEESE, SOFTENED
1 CUP SMALL CURD COTTAGE CHEESE
1/2 CUP MAYONNAISE
1 TABLESPOON WORCESTERSHIRE SAUCE
1/2 TEASPOON GARLIC POWDER
SALT TO TASTE (ONLY TAKES A PINCH)

Drain clams, reserving juice, Combine 1 to 2 tablespoons clam juice and cream cheese in container of electric blender; blend on medium speed until smooth. Add next 5 ingredients; process until smooth. Stir in clams. Serve dip with raw vegetables or crackers. Yield: About 1 3/4 cups.

Note: Crab may be substituted for the minced clams.

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WASSAIL BOWL WITH BAKED APPLES

3 LARGE COOKING APPLES, CORED
1 GALLON APPLE CIDER (16 CUPS)
1 WHOLE ALLSPICE AND 1 WHOLE CLOVES
2 TEASPOONS NUTMEG
16 OUNCE CAN FROZEN LEMONADE CONCENTRATE
16 OUNCE CAN FROZEN ORANGE-JUICE CONCENTRATE
1 CUP PACKED BROWN SUGAR
SUGAR
SHORT CINNAMON STICKS FOR GARNISH

About 45 minutes before serving preheat oven to 350 o F. Cut apples in half crosswise and place, cut sides down, in 13" by 9" baking dish. Bake 25 minutes or until apples are fork tender.

Meanwhile, in covered large kettle over low heat, simmer 2 cups apple cider, cloves, allspice and nutmeg 10 minutes. Add remaining apple cider, undiluted lemon and orange juice concentrates and brown sugar; heat until hot but not boiling, stirring occasionally. Pour hot mixture into heated large punch bowl. Float apples, skin sides up, in punch; sprinkle tops with a little sugar. To serve, pour hot punch into punch cups, add a cinnamon stick to each serving.

Makes 18 cups or thirty-six 1/2 cup servings

LEFTOVER APPLES:

Drain and refrigerate apples after serving punch; serve as a dessert the next day.

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BANANA CRUSH PUNCH

Ruby Clements

5 BANANAS, MASHED
1 CAN FROZEN LEMONADE OR
1/2 CUP BOTTLED LEMON JUICE
4 CUPS SUGAR
1 CAN FROZEN ORANGE JUICE OR
1 LARGE CAN ORANGE JUICE
1 LARGE CAN PINEAPPLE JUICE
6 CUPS WATER

Syrup - Heat sugar and water until dissolved, then cool. Add juice and bananas.

Put in punch bowl and add at least 2 qts. of 7up (6-12oz. cans) or Fresca and ice.

After mixing all ingredients except 7up you can freeze this punch and serve slushy.

Makes 1 gallon.

PUNCH — Betty Speer

2 PACKAGES PRESWEETENED FUNNY FACE OR KOOL AID PUNCH MIX
2 SMALL SIZE CANS FROZEN PINEAPPLE JUICE
2 SMALL SIZE CANS FROZEN ORANGE JUICE
2 SMALL SIZE CANS FROZEN TANGERINE (OPTIONAL)
1 LARGE SIZE CAN FROZEN LEMON AIDE

Mix all of the above and let stand, using 1 can of water per frozen juice.

A ring mold may be made for garnish using cherries and pineapple tidbits. Frozen berries may also be used for garnish.

Just before serving add:

2 QUARTS GINGERALE
1 QUART LEMON LIME SODA

ADD GARNISH AND SERVE

This is also good with the addition of dark rum. I like Ron Rico purple lable, about 2 cups per punch bowl.

* * *

CRANBERRY PUNCH — Sylvia Barton

2 CUPS SUGAR) Boil 10 minutes, after coming to a boil,
1 CUP WATER) do not stir.

1/2 CUP MARACHINO CHERRY JUICE
1 CUP REAL LEMON JUICE
3 CUPS REAL ORANGE JUICE
2 CUPS CRANBERRY JUICE COCKTAIL
1 CAN PINEAPPLE JUICE (#2 CAN)

Mix all of the above together - Store in refrigerator overnight, covered tightly, this mixture can be frozen until ready to use.

Add 2 QUARTS GINGER ALE when ready to serve. Be sure to freeze a float with lemon slices and cherries.

* * *

APPLE TEA — Lois Hollerman

1 CUP DRIED APPLE PIECES
1 QUART BOILING WATER

Pour boiling water over dried apples. Steep in a covered teapot 30 minutes. Serve hot or cold ... delicious.

Makes 6 Servings

SANGRIA — Fran Johnson

1 LITRE RED WINE
1/2 CUP COGNAC *
1/2 CUP CURACAO *
1 CAN FROZEN ORANGE JUICE WITH NECESSARY WATER
1 CAN FROZEN LEMONADE WITH NECESSARY WATER
ADD 7-UP TO TASTE

Mix well.

* You may substitute any clear brew!

You may add any kind of fruit you desire: apples, bananas, etc.

For festive occasions serve in a punch bowl with orange, lemon and lime slices. Always a hit!

* * *

REFRESHING & COOL PUNCH — Rita Gale

1/2 LARGE CAN OF ORANGE JUICE
1/2 LARGE CAN OF PINEAPPLE JUICE
2 CANS OF 7 UP OR TEEM
2 1/2 CUPS OF LIME OR ORANGE SHERBERT
2 LEMONS
1 LIME
ADD CLEAR BREW OF CHOICE

Mix above ingredients together. Add the sherbert last and stir just enough to blend. Slice lemons and lime in circle shape and garnish on top of punch.

* * *

SLUSH PUNCH — Rita Gale

2 CANS OF 7 UP
1/4 CUP OF GERNADINE
4 CUPS ANY TYPE OF SHERBERT OR VANILLA ICE CREAM
1/2 CUP OF LEMON CONCENTRATE JUICE
1/2 BAY OF MINT CANDIES (WHITE MINTS)

Mix first four ingredients together. Crush mints and add to mixture.

* * *

Salads

I N D E X

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CORN SALAD — Fran Johnson

2 (16-OZ.) CANS WHITE SHOEPEG CORN, DRAINED
1 (2-OZ.) JAR PIMIENTO, DRAINED
1/2 CUP CHOPPED GREEN PEPPER
1/2 CUP CHOPPED ONION
2 STALKS CELERY, CHOPPED
1/2 CUP SUGAR
1/2 CUP VEGETABLE OIL
1/2 CUP VINEGAR
1 TEASPOON SALT
1/2 TEASPOON PEPPER

Combine vegetables, tossing lightly. Combine remaining ingredients; mix well. Pour over vegetables and toss lightly. Cover and chill overnight. Drain well before serving. Yield: 8 servings.

* * *

GREEN VELVET SALAD ... smooth and flavorful — Lorna Rogers

1 PACKAGE LIME GELATIN
1 CUP BOILING WATER
1/2 CUP COLD WATER
1 1/2 TABLESPOONS LEMON JUICE
1/2 CUP MAYONNAISE
1/4 TEASPOON SALT
2 TABLESPOONS CHOPPED GREEN PEPPER
1 CUP DICED GRAPEFRUIT SECTIONS, DRAINED
1/2 CUP MASHED AVOCADO PULP

Dissolve gelatin in boiling water. Stir in cold water, lemon juice, mayonnaise and salt. Turn into freezing tray. Freeze 15 to 20 minutes until firm about 1" from edge but still soft in center. Turn into bowl and whip with rotary beater until fluffy. Fold in green pepper, grapefruit and avocado. Pour into 6 molds; chill until firm. Makes 6 servings.

* * *

Lois Manos

LAYERED SALAD

CHOP ONE HEAD CHILLED LETTUCE INTO 9X13" DISH OR TUPPERWARE.
ADD A LAYER OF CELERY (1 CUP OR MORE CHOPPED)
1 BUNCH CHOPPED GREEN ONIONS (TOPS AND ALL)
1 PACKAGE FROZEN PEAS (UNCOOKED)
1/2 CUP CHOPPED GREEN PEPPER
8 SLICES FRIED BACON (CRUMBLED)
TOP WITH 2 CUPS MAYONNAISE AND 2 TABLESPOONS SUGAR (MIXED)
SPRINKLE WITH GRATED CHEESE.

Cover and refrigerate 12 hours.
Can also make a layer of 4 hard cooked eggs if desired.

* * *

• SALATA ME SPANAKOFETA (BEET AND SPINACH SALAD) Gloria Walls

2 HARD COOKED EGG YOLKS
1 RAW EGG YOLK
1/3 CUP OLIVE OIL
2 TABLESPOONS FRESH LEMON JUICE
1/4 TEASPOON DRIED AREGANO CRUSHED
SALT AND FRESHLY GROUND PEPPER TO TASTE
2 CUPS CHOPPED CELERY, CHILLED
1/2 CUP COARSELY CHOPPED WALNUTS
4 OUNCES FETA CHEESE
1/2 POUND FRESH SPINACH LEAVES, WASHED AND TRIMMED
2 CUPS COOKED SLICED BEETS, CHILLED
WALNUT HALVES

Put hard-cooked yolks through a sieve; add to raw yolk with olive oil and lemon juice. Beat with a wire whisk or puree in blender until creamy. Season with oregano, salt and pepper.

Place celery and walnuts in bowl. Cut 2 ounces feta cheese in cubes and add to bowl. Pour dressing over mixture and toss lightly. Line serving bowl with spinach leaves.

Cut remainder of spinach into strips and place in center of dish. Mound celery mixture over spinach and ring with sliced beets. Cut remainder of feta cheese into julienne strips and use with walnut halves to garnish salad. - Serves 6 to 8.

* * *

ORANGE JELLO SALAD Melba Lozano

1 LARGE CARTON COTTAGE CHEESE
1 LARGE ORANGE JELLO (DRY)
1 CAN MANDARIN ORANGE (SMALL CAN)
1 LARGE CAN CRUSHED PINEAPPLE
1 CARTON COOL WHIP (16 OZ.)

Mix dry Jello and cottage cheese, add pineapple, Cool Whip and oranges. Refrigerate. Makes a large bowl.

* * *

MARSHMALLOW SALAD

MARSHMALLOWS (SMALL)
GRATED CHEESE
JONATHAN APPLES (IF AVAILABLE)
CRUSHED PINEAPPLE
MAYONNAISE
WHIPPED CREAM

Mix and keep refrigerated.

* * *

VEGETABLE SALAD MOLD

Eleanore Horton

2 PACKAGES LEMON OR LIME JELLO
1 1/2 CUPS HOT WATER

Mix and let thicken slightly - then add:

1 SMALL GRATED ONION
1 12 OZ. CARTON COTTAGE CHEESE
1 1/2 MEDIUM GRATED CUCUMBER
1 CUP SLIVERED ALMONDS
1 CUP MAYONNAISE AND SALT TO TASTE

Stir, refrigerate until set and ready to serve.

* * *

CRANBERRY SALAD RING

Fran Johnson

4 (3-OZ.) PACKAGES BLACK RASPBERRY-FLAVORED GELATIN
2 CUPS BOILING WATER
1/2 CUP COLD WATER
2 CUPS FRESH CRANBERRIES, GROUND
2 ORANGES, UNPEELED, SEEDED AND GROUND
2 APPLES, UNPEELED, CORED AND GROUND
1 (15 1/4-OZ.) CAN CRUSHED PINEAPPLE, UNDRAINED
2 CUPS SUGAR
1 CUP CHOPPED PECANS
LETTUCE LEAVES (OPTIONAL)
MAYONNAISE OR SALAD DRESSING (OPTIONAL)
ORANGE SLICES (OPTIONAL)

Dissolve gelatin in boiling water. Add cold water, and chill until consistency of unbeaten egg whites. Combine next 6 ingredients; mix well. Fold fruit mixture into gelatin mixture. Pour into lightly oiled 10-cup ring mold; chill until set. Unmold on lettuce leaves. Fill center of ring with mayonnaise and garnish with orange slices, if desired. Yield: 18 to 20 servings.

* * *

HONEY APPLE RINGS

Fran Johnson

1/2 CUP HONEY
2 TABLESPOONS VINEGAR
1/4 TEASPOON SALT
1/4 TEASPOON GROUND CINNAMON
4 MEDIUM COOKING APPLES, UNPEELED, CORED AND CUT INTO 1/2-INCH RINGS.

Combine honey, vinegar, salt and cinnamon in a large skillet; bring to a boil. Add apple rings; reduce heat and simmer 8 to 10 minutes, turning apples once. Yield: 8 servings.

* * *

HEAVENLY RICE DESSERT (FELSEGES RIZSKASA)

COOK 3 CUPS RICE

Rinse and drain well and let cool.

ADD 1 BOTTLE OF MARASCHINO CHERRIES (DRAINED)
ADD SUGAR TO TASTE
ADD 1 TEASPOON OF VANILLA
ADD 1 CAN OF CRUSHED PINEAPPLE (DRAINED)
ADD 1 CUP OF CUT UP LARGE OR SMALL MARSHMALLOWS
ADD 1 OR MORE CUPS OF WHIPPED CREAM

Place in mold and chill well before serving.

* * *

LIME JELLO SALAD

A. Nony Mouse

1 LARGE PACKAGE LIME JELLO
1 1/2 CUPS SMALL MARSHMALLOWS

Prepare Jello, stir in marshmallows until melted. Let set until almost congealed.

Mix:

1 (8 OZ.) PACKAGE CREAM CHEESE (SOFTENED)
1 LARGE CAN CRUSHED PINEAPPLE (DRAINED)
1CUP CHOPPED NUTS
1/2 CUP MAYONNAISE

Add to Jello and whip; refrigerate until set. Serve in squares.

* * *

CHERRY SALAD

Beth Naigle

1 CARTON COOL WHIP
1 CAN CHERRY PIE FILLING
1 CAN EAGLE BRAND MILK (14 OZ.)
1 CAN CRUSHED PINEAPPLE, DRAINED (20 OZ.)
1 CUP CHOPPED NUTS

Combine all ingredients. Keep refrigerated

* * *

FESTIVE SPINACH SALAD — Fran Johnson

2 LBS. FRESH SPINACH, TORN
1 SMALL HEAD CAULIFLOWER, BROKEN INTO FLOWERETS
1 (4-OZ.) JAR PIMIENTO, CHOPPED
1 MEDIUM ONION, SLICED
SWEET-AND-SOUR DRESSING
6 SLICES BACON, COOKED AND CRUMBLED

Combine spinach, cauliflower, pimiento and onion in a large salad bowl; toss lightly. Pour 1/2 cup Sweet-and-Sour Dressing over vegetables, tossing lightly. Sprinkle bacon over salad. Yield: 8 to 10 servings.

SWEET-AND SOUR DRESSING:

3/4 TO 1 CUP SUGAR
1/2 CUP VINEGAR
1 CUP VEGETABLE OIL
1 TEASPOON CELERY SEEDS
1 TEASPOON PAPRIKA
3/4 TEASPOON SALT

Combine sugar and vinegar in a medium saucepan. Bring to a boil; remove from heat. Add remaining ingredients, mixing well. Chill. Yield: about 2 cups.

* * *

GREEN SALAD — Mary Ulrich

1 CAN ASPARAGUS SOUP (UNDILUTED)
1 (3-OZ.) PACKAGE LIME GELATIN
6 OZ. CREAM CHEESE
3/4 CUP CELERY (CHOPPED)
1/2 CUP GREEN PEPPER (CHOPPED)
1 TABLESPOON ONION (GRATED)
1/2 CUP COLD WATER
1/2 CUP MAYONNAISE
1/2 CUP PECANS (CHOPPED)

Heat soup to boiling. Remove from heat; add gelatin and stir until dissolved. Add cheese and mix until it is melted. Add water and mayonnaise and heat until blended. Cool. Stir in remaining ingredients. Turn into mold or oiled pan. - Serves 6-8.

* * *

SAUERPUSS SALAD — Almeda Cary

1/2 CUP SAUERKRAUT
1/2 CUP PINEAPPLE CHUNKS
1 LARGE TOMATO
1 LEAF ICE BERG LETTUCE
1 TABLESPOON MAYONNAISE

Drain and chop sauerkraut. Drain the pineapple chunks and mix with sauerkraut. Cut tomato into quarters and spread them out on the lettuce. Scoop kraut mix onto the tomato, add a dab of mayonnaise and dig in.

* * *

AMBROSIA SALAD

2 (13 1/2 OZ.) CANS (3 CUPS) PINEAPPLE CHUNKS
5 ORANGES (MEDIUM)
2 BANANAS
2 CUPS (WHITE SEEDLESS) GRAPES
1 (3 1/2 OZ.) CAN (1 1/4 CUPS) FLAKED COCONUT
1 (7 OZ.) BOTTLE GINGER ALE (OPTIONAL)
WHOLE MARASCHINO CHERRIES

Drain pineapple, reserving syrup. Pare oranges. Peel bananas (cutting on bias) and place in orange juice. For a beautiful arrangement, use a crystal bowl and arrange each fruit in separate section. Make one layer of fruit, use half of coconut, add remaining fruit and cover with coconut. Pour reserved pineapple syrup over all; chill thoroughly. At serving time pour Ginger Ale over. Sprinkle with coconut and dot with whole cherries. - Serves 12.

* * *

CONGEALED FRUIT SALAD — Henrietta Rains

1 3 OZ. PACKAGE LIME JELLO
1 CUP BOILING WATER
1 4 OZ. PACKAGE CREAM CHEESE
4 OR 5 ICE CUBES
1/2 CUP MAYONNAISE
1 CAN FRUIT COCKTAIL (DRAINED)

Dissolve jello in boiling water, add cream cheese immediately so it will dissolve. Add ice cubes, mayonnaise, fruit cocktail. Stir well until mixed. Refrigerate in a square dish or mold. Serve on lettuce.

* * *

FRUIT SALAD

Lois Manos

TOSS LIGHTLY:

2 CANS FRUIT COCKTAIL (DRAINED WELL)
1 CAN PINEAPPLE BITS (DRAINED WELL)
1 CUP MARASCHINO CHERRIES
1 CUP CHOPPED WALMUTS
1 CUP SMALL MARSHMALLOWS
1 CUP COCONUT

CREAM TOGHTER:

1 LARGE PHILADELPHIA CREAM CHEESE
1 CUP MAYONNAISE

FOLD IN:

1 CARTON WHIPPING CREAM

Whip cream and fold into the above creamed mixture. Refrigerate. Add fruits and mix gently before serving.

* * *

ORANGE GELATIN SALAD

1 LARGE PACKAGE ORANGE GELATIN
1 CUP COOL WHIP, OR WHIPPED CREAM
1 CAN MANDARIN ORANGES

Make gelatin as directions on box, let chill just until it begins to set; whip till forthy, add Chool Whip or whipped cream and beat until very smooth. Fold in oranges and pour into mold. Keep refrigerated.

* * *

KNOX BLOCK OR FINGER JELLO

Kathy McKenna

4 ENVELOPES KNOX UNFLAVORED GELATIN
3 PACKAGES (3OZ. EACH) FLAVORED GELATIN
4 CUPS BOILING WATER

In a large bowl conbine Knox gelatin and flavored gelatin. Add boiling water and stir until dissolved. Pour into 13"X9" or 10 1/2 by 15 1/2" pan. Chill until firm. Cut into squares or use cookie cutters.

WINTER FRUIT SALAD — Fran Johnson

1 (20 1/2-OZ.) CAN PINEAPPLE CHUNKS
1/2 CUP SUGAR
2 TABLESPOONS ALL PURPOSE FLOUR
2 EGG YOLKS
1 (16-OZ.) CAN SLICED PEACHES, DRAINED & DICED
1 (16-OZ.) CAN PEAR HALVES, DRAINED AND CHOPPED
1 (16-OZ.) JAR CHERRIES, DRAINED AND PITTED
1 1/2 CUP MINIATURE MARSHMALLOWS
2 TO 3 MEDIUM BANANAS

Drain pineapple, reserving 1 cup juice. Set pineapple aside. Combine reserved juice, sugar and flour in a small saucepan; mix well. Cook over medium heat until mixture is thick. Beat egg yolks until thick and lemon colored. Gradually stir about one-fourth of the hot mixture into yolks; add to remaining hot mixture, stirring constantly. Cook 2 additional minutes, stirring constantly. Cool. Add remaining ingredients, except bananas, to custard; mix well. Chill. Just before serving, slice bananas and add to custard; mix well. Yield: 8 to 10 servings.

* * *

EASY VEGETABLE SALAD — Sadie Keller

TOMATOES, CUCUMBERS AND ONIONS

No need to soak vegetables, just rinse well, then peel, chop or slice.

DRESSING:

1 CUP VINEGAR
1 GARLIC CLOVE (CRUSHED)
3-4 TABLESPOONS SALAD OIL (IF USING SESAME OIL, USE 2 TABLESPOONS)
2 OZS. WATER
1/4 TEASPOON ITALIAN SEASONING SPICE
1/4 CUP SUGAR (OR TO TASTE FOR SWEET-SOUR)

Mix ingredients in order given above; shake well, pour over salad. Chill for 1-2 hours.

For a slaw, add finely chopped cabbage plus a few flakes of crushed red pepper.

This is excellent with black-eyed peas or green beans.

* * *

ODESSA'S QUICK SALAD

H. Odessa Turpin

1 (9 OZ.) TUB COOL WHIP
1 BOX PISTACHIO INSTANT PUDDING
1 HANDFUL MINIATURE MARSHMALLOWS
1 (15 1/2 OZ.) CAN PINEAPPLE, DRAINED (RESERVE JUICE)

Mix reserved pineapple juice with pudding mix. Add other ingredients and blend well. Raisins, coconut or nuts may be added if desired.

* * *

MARINATED CUCUMBERS AND ARTICHOKES

Jerry Murry

1 MEDIUM CUCUMBER, PEELED AND THINLY SLICED
1 (14 OZ.) CAN ARTICHOKE HEARTS, DRAINED AND SLICED IN HALF
3/4 CUP VEGETABLE OIL
1/2 CUP VINEGAR
1 TABLESPOON INSTANT MINCED ONION
1/2 TEASPOON DRY MUSTARD
1/2 TEASPOON GARLIC SALT
1/2 TEASPOON DRIED WHOLE BASIL
1/8 TEASPOON PEPPER

Combine cucumber and artichokes in a medium bowl. Combine remaining ingredients and pour over cucumber mixture; toss lightly. Cover and refrigerate overnight. Yield: 4 to 6 servings.

* * *

COUNTRY STYLE COLESLAW

Marilyn Sipple

1 LARGE CABBAGE, COARSLEY CHOPPED
1 1/2 CUPS SHREDDED CARROTS
1 CUP CHOPPED GREEN BELL PEPPER
1/4 CUP CHOPPED GREEN ONIONS
1 CUP MAYONNAISE
3 TABLESPOON SUGAR
3 TABLESPOON VINEGAR
1 1/2 TEASPOON SALT
3/4 TEASPOON DRY MUSTARD
1/4 TEASPOON CELERY SEEDS
LEAF LETTUCE
1 SMALL GREEN PEPPER, CUT INTO RINGS.

Combine first 4 ingredients; set aside. Combine mayonnaise, sugar, vinegar, salt, mustard and celery seeds; stir well. Pour dressing over cabbage mixture and toss well. Chill. Serve in lettuce lined bowl, garnished with green pepper rings. 12 Servings.

* * *

FROSTED APRICOT SALAD — Fran Johnson

2 (3-OZ.) PACKAGES APRICOT GELATIN
1 CUP MINIATURE MARSHMALLOWS
2 CUPS BOILING WATER
2 CUPS COLD WATER
1 (20-OZ.) CAN CRUSHED PINEAPPLE
2 BANANAS, DICED
1/2 CUP SUGAR
2 TABLESPOONS ALL PURPOSE FLOUR
2 TABLESPOONS BUTTER OR MARGARINE
1 EGG, BEATEN
1 (3-OZ.) PACKAGE CREAM CHEESE, SOFTENED
1 CUP WHIPPING CREAM, WHIPPED

Dissolve gelatin and marshmallows in boiling water. Add cold water and chill until mixture is consistency of unbeaten egg white. Drain pineapple, reserving 1/2 cup juice. Fold pineapple and banana into gelatin mixture. Pour into a lightly oiled 9" square baking dish. Chill until set.

Combine sugar, reserved pineapple juice, flour, butter and egg in a small saucepan; cook over medium-low heat, stirring constantly, until thickened. Remove from heat. Add cream cheese; beat until smooth. Chill. Fold whipped cream into chilled mixture. Spread the cream cheese mixture over salad. Chill at least 2 hours. Yield: about 9 servings.

* * *

PIONEER LETTUCE SALAD — Elizabeth Stanley

1 CUP WHIPPING CREAM
2 TABLESPOONS SUGAR
1/4 TEASPOON SALT
1/4 CUP VINEGAR
LEAF LETTUCE, TORN

Whip the cream with sugar and salt until the mixture begins to thicken; stir in the vinegar. Toss with torn lettuce. Makes about 1 1/2 cups dressing.

* * *

VERN'S SALAD DRESSING — Vern Pennington

1/4 CUP SALAD OIL
1 TABLESPOON PARMESAN CHEESE
1 OR 2 TABLESPOONS WORCESTERSHIRE SAUCE (TO TASTE)
GARLIC POWDER (TO TASTE)
1 EGG

Put into cup or bowl and beat. - Serve with Romain lettuce.

* * *

7 Z IFP

Soups

HAMBURG'S HEARTY 'EEL' SOUP ROY WOOD

1 LARGE, SAWEN KNUCKLE OF HAM
500 GRAMS PICKLED OR SALT PORK
1,000 GRAMS BEEF
1 BOILING FOWL
1 BUNCH HERBS AND VEGETABLES FOR SOUP MAKING
500 GRAMS CARROTS
500 GRAMS SMALL PEAT
500 GRAMS ASPARAGUS
500 GRAMS DRIED PLUMS
500 GRAMS COOKING APPLES
500 GRAMS PEARS
1/4 LITRE WHITE WINE AND 1,000 GRAMS GREEN EEL* (OPTIONAL)

In addition: salt, vinegar, bay leaves, peppercorns, onion and herbs such as parsley, chives, dill, tarragon, chervil, celery leaf, lovage, borage or whatever else is available. Into the post should also go small, teaspoon-sized dumplings, meat and/or fishballs.

Preparation:

Soak the dried plums and knuckle of ham overnight. Put the knuckle of ham into a pot of fresh water, bring to a boil, cooking for one hour. Add the pickled/salt pork, beef, boiling fowl and the bunch of herbs and vegetables to the stock. Let simmer for two or three hours.

Separate the meat from the bones, cut into bite-sized pieces and place to one side. Cook the diced vegetables in the stock. When tender, remove and place to one side. Skin the eel and cut into portion-sized pieces, then simmer very gently for about 10-15 minutes on low heat in a brew of water, vinegar, onion, bay leaves, peppercorns and salt. Drain and put the eel aside.

Cook the sliced apple and pear and the plums in the wine, taking care that they not disintegrate. Save the wine - it goes into the stock with the fruit. Use a teaspoon to shape the small dumplings, meat and/or fishballs, then let these simmer in the stock until cooked.

Put all the ingredients into the stock, then, without further boiling, the finely chopped herbs. Serve very hot.

This old Holstein soup recipe is a typical north German dish. Nobody knows when cooks started adding eel to the brew. Some assume that fishwives started throwing in eels that had not been fat enough for the market. In any case everyone has their own secret recipe, according to taste. They say that for those who try Hamburg eel soup for the first time that it is a novelty, but on the third tasting it is a dream.

* * *

CHICKEN CORN SOUP

Fran Johnson

2 PACKAGES CHICKEN BACKS AND NECKS
18 CUPS WATER
2 CELERY STALKS CUT INTO 3 INCH LENGTHS
1 TEASPOON WHOLE PEPPERCORNS
3 TEASPOON SALT
2 1/2 PACKAGES CHICKEN - CUT INTO 6 OR 8 INCH PIECES
1/2 CUP FINELY CHOPPED CELERY
12 OZ. PACKAGE FROZEN EGG NOODLES
2 CUPS FROZEN WHOLE KERNEL CORN
1/4 CUP CHOPPED PARSLEY
1 PINCH SAFFRON
FRESHLY GROUND BLACK PEPPER (IF AVAILABLE)

Combine chicken backs and necks and water in large pot and bring to a boil over high heat. Skim off foam as it rises to the surface. Add cut up celery stalks, peppercorns and 2 teaspoons salt. Reduce heat to low and simmer covered for 45 minutes.

Remove and discard chicken and celery. Add cut up chicken to stock and bring to boil over high heat, skim off foam. Simmer covered for 30-40 minutes. Transfer chicken to plate, bone and cut up the meat. Strain the stock and return to pot. Add finely chopped celery, parsley, 1 teaspoon salt and black pepper, bring to a boil. Stir in noodles, corn and saffron. Cook about 15 minutes or until noodles are done. Add cut up chicken and heat thoroughly.

* * *

VEGETABLE DIET SOUP

Melba Lozano

2 CANS OF WHOLE TOMATOES
2 MEDIUM ONIONS DICED
6 STALKS CELERY SLICED
8 CUPS WATER
3 MEDIUM CARROTS SLICED
2 TABLESPOONS PARSLEY FLAKES
1/8 TEASPOON GARLIC POWDER
1/2 TEASPOON PAPRIKA
1 TABLESPOON SALT
1/4 TEASPOON BLACK PEPPER
1/2 APPLE, FINELY CHOPPED
3 TABLESPOONS RAW BROWN RICE
4 BEEF BOUILLON CUBES

Place all ingredients in a large stew pan, cover and simmer at least 1 1/2 hours. Eat all you want and forget calories.

* * *

FISH SOUP

1/2 LB. OF FRESH FISH
1 LARGE ONION (THINLY CHOPPED)
2 TABLESPOONS OF TOMATO PUREE
1 1/2 PINTS FISH BROTH (STOCK)
SALT AND PEPPER
FRESH PARSLEY
1 LEMON
1 CUP OF RICE

Heat 1 tablespoon of oil in a pot, and fry the onions until soft and brown. Add the tomato puree and stir well. Add the fish broth and bring it to a boil. When boiling add the chopped parsley. Wash and clean the fish and add it to the boiling broth. Leave on a medium flame from 25 to 40 minutes. Drain from one pot to another pot; and put back on flame. When boiling put in the rice and season with salt and pepper. When rice is cooked it is ready to serve. Add lemon juice to taste. Serve hot. - Serves 3 to 4 persons.

* * *

ONION SOUP AU GRATIN

Fran Johnson

BROWN IN 2 TABLESPOONS BUTTER UNTIL TENDER . . .
4 LARGE ONIONS, SLICED VERY THIN. ADD
1 QUART (4 CUPS) BEEF BOUILLON
1 TEASPOON WORCESTERSHIRE SAUCE
1/2 TEASPOON SALT
1/8 TEASPOON PEPPER

Bring to boiling point and place in large or individual casseroles. Arrange over top of soup French rolls sliced and toasted. Sprinkle with 1/2 cup grated Parmesan cheese. Place under broiler to brown. Serve immediately. - Yield: 6 servings.

* * *

BROCCOLI SOUP

Beth Naigle

1 BUNCH BROCCOLI
1 1/2 CUPS BOILING WATER
2 CANS CREAM OF CHICKEN SOUP*
1 CUP LIGHT CREAM
SALT, PEPPER AND CAYENNE

Cut off and discard large leaves and tough part of stalks. Wash and chop broccoli coarsely. Add to boiling water. Boil rapidly until tender. Using all the liquid, chop broccoli very fine in a food processor or force through coarse sieve. In saucepan mix soup, cream and broccoli. Season to taste. Heat to simmering. Top with croutons and grated Parmesan cheese. - Makes about 1 quart.

* Use 2 cream of mushroom or one of mushroom and one of chicken.

* * *

GOOD FOR YOU CHICKEN SOUP — Rita Gale

1 WHOLE CHICKEN
1 PACKAGE FROZEN BROCCOLI
3 CARROTS, SLICED
6 GREEN ONIONS, CHOPPED
1 ONION, CHOPPED
2 1/2 TEASPOONS GARLIC
3 TEASPOONS (OR MORE) SALT
3 TEASPOONS BLACK PEPPER
1 TEASPOON RED PEPPER
1 CAN WHOLE KERNEL CORN, DRAINED

Chicken may be skinned if you are watching your calories.

Put chicken in a large pot; add water to barely cover chicken. Add salt, black pepper, garlic, red pepper, carrots, onion and green onions to pot. Boil chicken for 1 hour; then skim top of water. Add corn and broccoli. Mix well and boil for 30 minutes. Add seasoning salt and pepper as desired for taste. Makes a meal by itself.

* * *

GREEK LEMON SOUP — Lois Manos

3 CUPS CHICKEN BROTH
3 CUPS WATER
1/2 CUP RICE
2 EGGS
1/2 CUP LEMON JUICE

Bring chicken broth and water to a boil. Add rice and boil 15 to 20 minutes. Meanwhile beat eggs well. Add 1/2 cup of boiling broth to lemon juice. Now comes the only hard part - add the lemon mixture to the eggs very slowly and beat constantly; it must not curdle. Now slowly add the lemon-egg misture to the chicken-rice broth. Marvelous hot or cold. Serves 6 to 8.

A must if anyone in the house has a cold!

* * *

QUICK EASY POTATO SOUP

6 MEDIUM POTATOES
2 MEDIUM ONIONS
1/4 TEASPOON SALT
1/4 STICK BUTTER OR MARGARINE
2 CUPS MILK
BLACK PEPPER (TO TASTE)

Peel potatoes and dice into 1" squares. Peel and chop onions. Put onions and potatoes into 2 quarts water, add salt and boil until potatoes are soft. Add butter, add milk, heat and add pepper. Dumplings may be added if desired. - Serves 4

* * *

RICE AND PEA SOUP

6 CUPS BROWN STOCK
1/2 CUP RICE
1 PACKAGE (ABOUT 10 OZS.) FROZEN PEAS
GRATED PARMESAN CHEESE

Bring stock to boiling and add the rice. Cover and leave for 15 minutes. Uncover the pot and add the peas (after striking the package against something hard to separate the peas). Stir gently for 5 to 10 minutes. It is ready to serve; top with cheese if desired. - Serves 4 to 6 persons.

* * *

SCRAMBLED EGG SOUP

6 CUPS BROWN STOCK
2 EGGS
1/4 CUP GRATED PARMESAN CHEESE
2 TABLESPOONS CHOPPED PARSLEY

Bring stock to boil. In a small bowl beat eggs to blend with 1/4 cup cheese and the chopped parsley. Pour mixture into boiling liquid and immediately remove from heat. DO NOT STIR! It is ready to serve. Add sprinkled cheese if desired. - Serves 2 to 3 people.

* * *

CREAMED STRING BEAN SOUP
(TEJFELES ZOLDBABLEVES)

1 LB. FRESH STRING BEANS OR (1 CAN STRING BEANS)
SALT
1/2 PINT SOUR CREAM
1 TEASPOON VINEGAR
1 3/4 QUARTS WATER
3 TABLESPOONS FLOUR
1/2 TEASPOON SUGAR

Cook beans in salted water. Mix flour and sour cream until very smooth, when beans are cooked, pour sour cream mixture over it and add vinegar. Let soup come to a boil. Serve hot.

* * *

OLD-FASHIONED POTATO SOUP — Fran Johnson

SAUTE GENTLY IN 2 TABLESPOONS BUTTER ...
1 TABLESPOON GRATED CARROT
1 TABLESPOON SCRAPED ONION
STIR IN ...
1 TEASPOON SALT
1/4 TEASPOON CELERY SALT
1/8 TEASPOON PEPPER
2 CUPS HOT MILK
1 CUP MASHED OR BOILED POTATOES PUT THROUGH A COARSE SIEVE.
ADD A SPRIG OF DILL

Cook 20 minutes, stirring occasionally. - 6 servings.

* * *

CREAM OF CAULIFLOWER SOUP — Michele Everett

2 TABLESPOONS BUTTER
1/4 CUP MINCED ONION
2 RIBS MINCED CELERY
1 1/2 CUPS CHICKEN BROTH
1 CUP MASHED CAULIFLOWER (COOK AND PUT IN BLENDER)
1 CUP CREAM OR MILK

Cook onion and celery in butter until transparent. Add broth and cauliflower and heat to boiling. Add cream (do not allow cream to boil). Season with salt, pepper, parsley and nutmeg to taste. Makes about 4 cups.

* * *

CREAM OF CUCUMBER SOUP — Fran Johnson

PARE 3 LARGE CUCUMBERS, CUT IN LENGTHWISE STRIPS, AND SCRAPE OUT SEEDS. DICE STRIPS. SAUTE THE CUCUMBER GENTLY 10 MINUTES WITH ...
1/2 DICED SMALL ONION
4 TABLESPOONS BUTTER
ADD . . .
3 1/2 CUPS CHICKEN BROTH

Cover and simmer 25 minutes. Rub mixture through sieve and add...

1 CUP CREAM

Beat together and bring to a boil. Blend in slowly just before serving . . .

2 EGG YOLKS (SLIGHTLY BEATEN)
1/4 CUP CREAM
SEASON WITH SALT AND PEPPER TO TASTE.
SERVE GARNISHED WITH SLICED RADISHES.

(This soup will help establish your reputation as a sophisticated hostess). - Serves 8.

* * *

FAKI SOUPA
(Lentil Soup) — Lois Manos

1 CUP LENTILS
2 QUARTS BEEF OR CHICKEN STOCK (LAMB SHANK IS GOOD)
SALT AND PEPPER
1 ONION, CHOPPED
1 STALK CELERY, CHOPPED
1 CARROT, CHOPPED
1 CLOVE GARLIC, MINCED
1/4 CUP OLIVE OIL
1/2 CUP TOMATO SAUCE OR 2 OR 3 TABLESPOONS TOMATO PASTE
VINEGAR (OPTIONAL)

Simmer lentils in stock with salt and pepper to taste for 1 hour. Add remaining ingredients, except vinegar. Cook until vegetables are tender, about 1/2 hour.

Add a teaspoon of vinegar to each bowl of soup as it is served if desired. Makes about 1 1/2 quarts or 6 servings.

* * *

FRESH APPLE/PEACH SOUP — Lois Hollerman

2 CUPS FRESH APPLE JUICE
(CANNED APPLE JUICE MAY BE SUBSTITUTED)
2/3 CUP PEELED, FINELY GRATED APPLES
1 CUP PEELED, ROUGHLY CHOPPED RIPE PEACHES
1/2 TEASPOON FRESH LEMON JUICE
4 THINLY SLICED PEACHES

In blender puree first four ingredients. Pour into individual serving bowls. Place an overlapping ring of peach slices around edge of each bowl. Create a tight spiral of peace slices for the center "rose". - Makes 4 servings.

* * *

SENATE BEAN SOUP — Nancy Smith

1 POUND DRIED BEANS (NAVY, PEA OR GREAT NORTHERN)
RINSED AND PICKED OVER
WATER
1 MEATY HAM BONE
3 MEDIUM POTATOES, PEELED AND DICED
1 LARGE ONION, CHOPPED
1 CUP DICED CELERY
2 CLOVES GARLIC, MINCED
SALT AND PEPPER TO TASTE

In large kettle soak beans overnight in 2 quarts water. Next morning add 2 more quarts water. Add ham bone, bring to boil and skim. Cover, then simmer 2 hours or until beans begin to fall apart. Add potatoes, onion, celery and garlic. Simmer 1 hour longer. Remove ham bone and cup up meat. Discard bone; return meat to soup. If desired, mash beans and potatoes against side of kettle to thicken soup. Season. Makes about 4 quarts. Can be frozen.

* * *

EGG DROP SOUP

3 CUPS CHICKEN STOCK, FRESH OR CANNED
1 TEASPOON SALT
1 TABLESPOON CORNSTARCH DISSOLVED IN 2 TABLESPOON CHICKEN STOCK OR WATER
1 EGG, LIGHTLY BEATEN
1 GREEN ONION, FINELY CHOPPED - GREEN TOP TOO

Over high heat, bring chicken stock to boil in 2-quart saucepan. Add salt. Give the cornstarch mixture a quick stir to recombine it; add it to pan, stirring for a few seconds, until stock thickens slightly and becomes clear. Slowly pour in egg and stir once gently. Immediately turn off heat. Taste and add more salt if needed. Pour into soup bowls and garnish with green onions and serve.

* * *

TAKE TIME --

FOR TEN THINGS

1. Take time to Work --
   it is the price of success.

2. Take time to Think --
   it is the source of power.

3. Take time to Play --
   it is the secret of youth.

4. Take time to Read --
   it is the foundation of knowledge.

5. Take time to Worship --
   it is the highway of reverence and
   washes the dust of earth from our eyes.

6. Take time to Help and Enjoy Friends --
   it is the source of happiness.

7. Take time to Love --
   it is the one sacrament of life.

8. Take time to Dream --
   it hitches the soul to the stars.

9. Take time to Laugh --
   it is the singing that helps with life's loads.

10. Take time to Plan --
    it is the secret of being able to have time
    to take time for the first nine things.

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SEVEN SEAS CASSEROLE — Henrietta Rains

1 CAN CREAM OF CELERY SOUP OR MUSHROOM
1 1/3 CUP WATER
1/4 TEASPOON SALT
1/4 CUP CHOPPED ONION
1 1/3 CUP MINUTE RICE
1 1/2 CUP COOKED ENGLISH PEAS (DRAIN)
1 CAN (7 OZ.) TUNA DRAINED
1/2 CUP GRATED CHEESE

In a large pan combine soup, water, salt, onion and pepper. Bring to boil, stirring occasionally. Pour 1/2 mixture into a 1 1/2 quart casserole. Make three layers using minute rice, tuna and peas. Add remaining soup, sprinkle with grated cheese. Bake covered for 20 to 25 minutes. Cut through with knife after baking 10 minutes at 375°. - Serves 4.

* * *

CASHEW-BEEF CASSEROLE (Australia) — Gloria Walls

2 LBS. BEEF FOR STEW
1 TABLESPOON FLOUR
4 TABLESPOONS OIL
2 LARGE ONIONS, SLICED
1 GARLIC CLOVE, CRUSHED
1 1/2 CUP PINEAPPLE JUICE
4 STRIPS OF LEMON PEEL
1/4 CUP TOMATO PUREE OR TOMATO SAUCE
1 1/2 TABLESPOON BROWN SUGAR
3 TABLESPOONS WHITE VINEGAR
1/2 TEASPOON CURRY POWDER
2 TABLESPOONS SOY SAUCE
4 OZ. (OR MORE) chashew nuts

Dredge meat in flour and brown, a few pieces at a time, in hot oil in a large skillet. As meat browns, remove with slotted spoon to a casserole with a cover. Stir onions and garlic into pan drippings and cook until onion is wilted. Spoon over meat. Mix remaining ingredients and pour over meat mixture. Bake, covered in a 325° degree oven for 1 1/2 to 2 hours. - Serves 4 to 6.

* * *

HOT CRAB SOUFFLE — Esther McCaskill

8 SLICES BREAD
2 CUPS CRAB MEAT
1/2 CUP MAYONNAISE
1 SMALL ONION, CHOPPED
1 BELL PEPPER (SMALL), CHOPPED
1 CUP CELERY, CHOPPED
4 EGGS
3 CUPS MILK
10 3/4 OZ. CAN MUSHROOM SOUP
2 CUPS GRATED SHARP CHEESE
PAPRIKA

Cube 4 slices of bread and place in a 3-quart baking dish. Mix crab, mayonnaise, onion, pepper and celery. Spread over bread. Cube the remaining bread and place over mixture. Beat eggs in milk until fluffy. Pour over the crab mixture and refrigerate overnight. When ready to bake, spoon undiluted soup over casserole. Top with grated cheese and paprika. Bake 1 hour at 350°. This may be frozen before or after baking. If frozen after baking, warm before serving. (Serves 12-14).

* * *

CREOLE SPAGHETTI — Fran Johnson

8 OZ. RONCO ELBOW SPAGHETTI
1 TEASPOON SALT
8 CUPS BOILING WATER

Add the spaghetti and salt to the boiling water in such a way that the water continues to boil. Stir constantly for 2 minutes. (Water should be boiling vigorously.) Remove from heat, cover and let stand 10 minutes. Drain.

1 GREEN PEPPER, CHOPPED
1 ONION, CHOPPED FINE
1 TABLESPOON SHORTENING
1/2 LB. GROUND BEEF
1 (7 OZ.) CAN WHOLE KERNEL CORN (DRAINED)
1 (10 1/2 OZ.) CAN TOMATO SOUP
1 TEASPOON SALT
2 TEASPOON CHILI POWDER
1 CUP GRATED CHEESE (OPTIONAL)

While spaghetti is cooking, cook green peppers and onion in the shortening five to ten minutes or until onion is tender. Add meat to skillet and continue to cook until meat looses its red color. Add corn, soup, spaghetti, salt and chili powder. Mix thoroughly and spoon into 1 1/2 quart casserole dish. Sprinkle with cheese. Bake in 350° oven for 30 minutes. 4-5 servings.

* * *

OYSTER CASSEROLE

Jeannie Anderson

1 1/2 CUPS OYSTER CRACKERS
2 DOZEN OYSTERS, DRAINED
4 TO 6 MUSHROOMS, HALVED
1/4 CUP BUTTER, MELTED
1/4 CUP OYSTER LIQUID
1/4 CUP LIGHT CREAM
1/2 TEASPOON SALT
1/8 TEASPOON PEPPER
1 TEASPOON WORCESTERSHIRE SAUCE
1/2 CUP GRATED PROCESS CHEDDAR CHEESE

Preheat oven to 425°. Reserve 1/2 cup crackers for top. Crumble rest of crackers. Layer half of crumbled crackers on bottom of baking dish; cover with half of oysters, then layer remaining crumbled crackers, finishing with balance of oysters. Decorate with reserved crackers. Pour butter over top. Combine oyster liquid, cream, salt, pepper and Worcestershire sauce; pour over all. Sprinkle cheese on top. Bake for 20 minutes.

* * *

SWEET-SOUR BEEF BALLS WITH PINEAPPLE AND PEPPERS

1 POUND GROUND BEEF
1 EGG
1 TABLESPOON CORNSTARCH
1 TEASPOON SALT
2 TABLESPOONS ONION, CHOPPED
FEW GRAINS PEPPER
1 TABLESPOON OIL
1 CUP PINEAPPLE JUICE
3 TABLESPOONS CORNSTARCH
1 TABLESPOON SOY SAUCE
3 TABLESPOONS VINEGAR
6 TABLESPOONS WATER
1/2 CUP SUGAR
1 CAN PINEAPPLE CHUNKS, DRAINED
2 GREEN PEPPERS, CHOPPED

Mix ground beef, egg, one tablespoon cornstarch, onion, salt and pepper. Form into small balls (18 or more). Brown them in small amount of oil and drain.

Add pineapple juice to 1 tablespoon oil and cook over low heat a few minutes. Add mixture of 3 tablespoons cornstarch, soy sauce, vinegar, water and sugar. Cook until juice thickens, stirring constantly. *

Add meat balls, chunk pineapple, chopped peppers; heat thoroughly. Serve with rice.

* Up to here, may be made in advance.

QUICK SPAGHETTI — Betty Spear

(A four generation favorite).

1 (1 LB.) PACKAGE SHELL (SMALL) MACARONI
1 (1 LB.) PACKAGE BACON
2 OR 3 REGULAR CANS TOMATO SAUCE
1 TEASPOON CELERY SEED
1 LARGE OR 2 SMALL ONIONS, CHOPPED

Cut bacon into small pieces. Fry nearly to crisp. Drain off most of the grease. Add chopped onions, saute until pale gold. Add celery seed and tomato sauce. Simmer until macaroni is cooked. Stir in macaroni. Let set 5 minutes. Serve. Salt, pepper, parmesan cheese may be added to taste.

* * *

SUNSET SUPPER — Jodie Young

1 PACKAGE MACARONI AND CHEESE DINNER
1 (12 OZ.) CAN SPAM, CUT INTO 4 TO 6 SLICES
1/4 CUP CHOPPED GREEN PEPPER
2 TABLESPOONS CHOPPED ONION
1 TEASPOON PREPARED MUSTARD
1 (8 1/2 OZ.) CAN SLICED PINEAPPLE, DRAINED

Heat oven to 350°. Prepare "Dinner" as directed on package except using 1/2 cup milk. Add green pepper, onion and mustard; mix well. Pour into 10X6-inch baking dish. Top with alternate slices of SPAM and pineapple. Bake at 350° for 20 minutes. (4-6 servings).

* * *

SPAM RICE DISH — Nancy Smith

3/4 CUP UNCOOKED RICE
1/2 CHOPPED GREEN PEPPER
1 CUP GRATED CARROTS
1/2 LB. GRATED SHARP CHEESE
1 TBS. CHOPPED ONION
1 CAN SPAM, CUBED
1 CAN CELERY SOUP MIXED WITH 3 CUPS MILK

Mix all together, pour in greased dish. Bake 1 1/2 hours at 325°. If desired, hot mushroom sauce (1 can mushroom soup diluted with 1/4 cup milk) can be poured over top just before serving.

* * *

HAMBURGER QUICHE — Mary Sanzaro

1 9" PIE SHELL
1/2 LB. GROUND ROUND
1/2 CUP MAYONNAISE
1/2 CUP MILK
2 EGGS (BEATEN)
1 TABLESPOON CORN STARCH
1/4 CUP FINELY SLICED GREEN ONIONS
1/2 LB. CHEDDER CHEESE, GRATED

Mix in bowl mayonnaise, milk, beaten eggs, corn starch, onion and cheese. Meantime, have ground round browning, drain. Add to other ingredients. Pour in unbaked pie shell and bake 50-60 minutes at 350°. Let cool 5 minutes and serve. (Yield: 4 to 6 servings).

* * *

PLANTATION SUPPER — Jodie Young

1 LB. GROUND BEEF
1/2 CUP CHOPPED ONION
3/4 CUP MILK
1 CAN CREAM OF MUSHROOM SOUP
1 (8 OZ) PACKAGE CREAM CHEESE
1 1/2 CUPS WHOLE KERNEL CORN, DRAINED
1/4 CUP CHOPPED PIMIENTO
8 OZS. NOODLES, COOKED
1 1/2 TEASPOONS SALT
DASH OF PEPPER

Brown meat; add onion and cook until tender. Stir in milk, soup, and cheese until well blended. Add remaining ingredients; heat. (Six servings).

* * *

FRANKFURTER NUDELPFANNE — Cristel Clements
(FRANKFURT NOODLE CASSEROLE)

1 (8 OZ.) PACKAGE NOODLES, COOKED AND DRAINED
1 (10 OZ.) PACKAGE FROZEN PEAS, THAWED
4 TABLESPOONS MARGARINE OR BUTTER
1 (10 OZ.) PACKAGE FROZEN SPINACH, COOKED AND DRAINED
1 LB. FRANKFURTERS, SLICED
1 (10 1/2 OZ.) CAN CREAM OF MUSHROOM SOUP
1/2 CUP SOUR CREAM
1/2 CUP MILK
4 SLICES BACON, COOKED AND CRUMBLED

Combine noodles, 1 1/2 cups peas, and margarine; mix lightly, Place spinach in bottom of buttered 2 1/2 quart casserole. Spread noodle mixture over spinach. Combine frankfurters, soup, sour cream and milk; mix well; pour over noodles. Bake in a hot oven (400°) about 25 minutes. Sprinkle bacon and peas over top; bake 5 more minutes. (6 servings).

* * *

MOUSSAKA - GREEK DISH — Gloria Walls

2 ONIONS MEDIUM TO LARGE, CHOPPED
4 TABLESPOONS BUTTER
3 LBS. GROUND BEEF
2 CLOVES GARLIC, SLICED
2 TABLESPOONS MSG
SALT AND PEPPER TO TASTE
1 LARGE CAN PLUM TOMATOES
1 CAN TOMATO PASTE
CINNAMON TO TASTE
4 LARGE EGGPLANTS
1/4 CUP SALAD OIL
FLOUR
BREAD CRUMBS
8 OUNCES GRATED PARMESAN CHEESE

Cream Sauce for topping:

4 TABLESPOONS BUTTER
3/4 CUP FLOUR
1 QUART MILK
6 EGGS
GRATED CHEESE

Moussaka advanced preparation:

For make the Moussaka, brown onions in butter. Add beef and brown well, stirring often to keept it granular. Add garlic, MSG, salt, pepper, tomatoes (including juice), and tomato paste, plus dash of cinnamon and cook over low flame for 1 hour, then set aside.

Peel eggplants and cut into 1/2 inch slices lengthwise, salt, and place in colander weighing down with heavy plate or a plate with a weight on it, for several hours. You'll be amazed at how much juice will drain off.

Heat salad oil in large frying pan, place lightly floured eggplant slices in pan and brown. Grease rectangular pan (preferably about 10"X14") and sprinkle with bread crumbs. Place eggplant and meat sauce, and a sprinkling of cheese, in alternate layers (save enough cheese for cream sauce topping). Top layer should be eggplant. (At this point you could refrigerate or refrigerate overnight.

A few hours before final cooking prepare cream sauce; melt butter, stir in flour, and brown slightly. Add milk slowly stirring constantly. When thickened, gradually add beaten eggs. Remove from heat immediately. Pour half the sauce over Moussaka. Reheat the remaining sauce to thicken further. Top casserole with this and sprinkle with cheese (set aside).

One hour before guests are to be served, slice into 350° oven, bake 1 hour until golden brown and serve. (Serves 8-10)

* * *

HAWAIIAN CHICKEN — Jerry Murry

3/4 CUP UNSWEETENED PINEAPPLE JUICE
1/3 CUP CATSUP
1/4 CUP FIRMLY PACKED BROWN SUGAR
1/4 CUP BUTTER OR MARGARINE
1/4 CUP VINEGAR
2 TABLESPOONS CORNSTARCH
1 TEASPOON SALT
1 TEASPOON CHILI POWDER
1 TEASPOON SOY SAUCE
1/2 TEASPOON WORCESTERSHIRE SAUCE
1 (2 1/2- TO 3-POUND) BROILER-FRYER, CUT UP AND SKINNED

Combine first 10 ingredients in a small saucepan. Bring to a boil; cook 1 minute, stirring constantly. Place chicken in a 13X9X2-inch baking dish; pour sauce over chicken. Cover and bake at 350° for 45 minutes. Uncover and bake an additional 30 minutes, basting occasionally. Yield: about 4 servings.

* * *

MEXICAN SCRAMBLED EGGS — Michelle Wood

4 LARGE EGGS
3 TABLESPOONS HEAVY CREAM
1 TABLESPOON BUTTER
1 SMALL GREEN PEPPER, SEEDED AND MINCED
1 SMALL RIPE TOMATO, PEELED, SEEDED AND CHOPPED
2 SCALLIONS, MINCED, GREEN AND WHITE PARTS
2 TEASPOONS CHILI POWDER, OR TO TASTE *
DASH OF TABASCO SAUCE, OR TO TASTE *
1/2 TEASPOON OF LEMON JUICE
SALT TO TASTE
1 TABLESPOON MINCED PARSLEY

* True affecionados of Southwestern cuisine will probably add more to taste!

Beat the eggs and cream lightly; set aside. Heat the butter in a skillet and saute the green pepper until soft. Add all other ingredients, except eggs and parsley and simmer for 2 or 3 minutes. Add eggs and scramble while stirring over very gentle heat. Garnish with minced parsley.

* * *

TURKEY AND CARROT LOAF — Annemarie K. Knox

This is an excellent dish for leftover turkey.

1 1/2 POUNDS GROUND TURKEY
2 1/4 CUPS GRATED CARROTS (about 4 medium-sized)
1 CUP CHOPPED FRESH PARSLEY
1 SMALL ONION, CHOPPED (1/4 CUP)
1/2 CUP PACKAGED BREAD CRUMBS
1 TEASPOON SALT
1/4 TEASPOON PEPPER
1 1/4 CUPS DAIRY SOUR CREAM
1 CHICKEN BOUILLON CUBE
3/4 CUP BOILING WATER
1 TABLESPOON FLOUR
2 TABLESPOONS DRY SHERRY (OPTIONAL)

Combine turkey, 1 1/2 cups of the carrots, 1/2 cup of the parsley, the onion, bread crumbs, salt and pepper and 1 cup of the sour cream in a large bowl; mix well.

Press 1/3 of the mixture firmly into an 8 1/2 X 4 1/2 X 2 1/2" loaf pan. Sprinkle remaining carrots over top. Press half remaining turkey mixture over carrots; sprinkle with remaining parsley. Top with remaining turkey mixture; press down firmly. Run a metal spatula around sides of pan to loosen. Invert loaf onto greased small shallow baking pan.

Bake in moderate oven (375°) for 1 hour or until golden brown. Transfer loaf to a warm serving platter.

Add bouillon cube to boiling water in a cup; stir to dissolve. Sprinkle flour into pan drippings; cook 1 minute. Stir in bouillon mixture. Cook, stirring constantly, until sauce thickens and bubbles. Stir a little of the hot sauce into the remaining 1/4 cup sour cream in a small bowl. Return blended mixture to saucepan, stir in sherry. Cook, stirring constantly, just until sauce is hot. Add salt and pepper to taste. Slice loaf and spoon sauce over top. (6 servings).

* * *

GREEN CHILI CASSEROLE — Beth Naigle

Heat until hot:

2 CANS CREAM OF CHICKEN SOUP
1/2 CUP MILK

1 SMALL CAN CHOPPED GREEN CHILIES
1 MEDIUM ONION, CHOPPED
2 CUPS GRATED CHEDDAR CHEESE
1 PACKAGE CORN TORTILLAS

Layer all and bake at 350° for 20-25 minutes.

* * *

HAMBURGER CASSEROLE
(Rakott Daralt-Marhahus)

Sandra Hills

1 POUND HAMBURGER
2 POTATOES
1 MEDIUM ONION
GARLIC TO SUIT TASTE
1 SMALL CAN TOMATO SAUCE
1/2 CUP RICE
1 EGG
SALT AND PEPPER

Grease casserole, slice potatoes and spread on bottom of casserole. Sprinkle salt, pepper and chopped onion on potatoes. Mix meat with salt, pepper, garlic and eggs. Pat into a large hamburger and place on top of onions. Spread rice over meat and slice onion over rice. Pour tomato sauce over top, cover and bake in 350° oven for 1 hour or until rice is done. Serves 4.

* * *

MIXED MEAT AND VEGETABLES STEW
(Pichelsteiner Topf)

Christel Clements

4 SLICES BACON, DICED
4 CARROTS, PEELED AND QUARTERED
2 LARGE ONIONS, SLICED
1/2 POUND BEEF, CUT INTO 1" CUBES
1/2 POUND LAMB, CUT INTO 1" CUBES
1/2 POUND PORK, CUT INTO 1" CUBES
3 LARGE POTATOES, PEELED AND CUBED
4 CUPS BEEF BOUILLON
1/2 TEASPOON SALT
1/4 TEASPOON BLACK PEPPER
1/4 TEASPOON DRIED MARJORAM
2 TABLESPOONS CHOPPED PARSLEY

Cook bacon in large Dutch oven until crisp; drain off fat. Place alternate layers of carrots, onions, meat and potatoes in Dutch oven. Add bouillon, salt, pepper and marjoram. Bring to a boil; cover; reduce heat and simmer about 1 1/2 hours. Garnish with parsley before serving.

* * *

COMPANY BEEF STEW — Betty Speer

1 VERY LARGE PAN (I USE EITHER A 10 OR 12 QUART)
LEAN STEWING BEEF (TRIM IF NECESSARY)
BULLION CUBES
ONIONS
PARSNIPS
WATER
POTATOES
TURNIPS
CELERY SEED (OPTIONAL)
CARROTS
RUTABAGAS

Salt bottom of pan, heat, add meat and brown. When well browned add 6-12 bullion cubes and 4-8 cups water. Add:

Onions - small whole
Carrots - cut in "sticks"
Parsnips - sliced diagonally about 2-2 1/2" pieces
Turnips - 1/2" slices
Potatoes - quartered (smaller if large potatoes)
Rutabagas - cut into 1" squares (as nearly as possible)
Cook 'till vegetables are done. Serve.

Celery seed is optional, added with bullion cubes if used.

No amounts are given because they depend on how many you are having and where you are having this meal. It is equally at home cooked out-of-doors over a campfire where you will need lots to satisfy ravenous appetites or indoors at a table with china and crystal where you might not need so much.

It is called Company Beef Stew because over the years of children bringing home friends, teachers, scout masters, etc., it became one of our most requested meals. On occasion for variety, I add a cup of Burgundy or Port.

* * *

BEEF BURRITOS — Linda Gruber

SEVEN BONE ROAST (CUT INTO BITE SIZE PIECES)
3 ONIONS, CHOPPED
2 GARLIC CLOVES CHOPPED
1 QUART WATER
REFRIED BEANS

Flour and brown meat in oil. Remove meat from oil and brown onions and garlic. Then mix the meat with the garlic and onions, add the water and simmer for 10 minutes. Then add:

1 CAN GREEN CHILIES (CHOPPED)
1 CAN GREEN SALSA SAUCE
1 TEASPOON CUMMIN SEED
1 TEASPOON SALT
4 OR 5 FRESH OR CANNED TOMATOES (NO JUICE)

Cook uncovered for 2-3 hours until meat is tender. Spread the refried beans in flour tortillas and add meat sauce. Fold and cover with more meat sauce. Top with shredded cheddar cheese.

* * *

ENCHILADA CASSEROLE — Marie Peck

1 MEDIUM ONION
2 TABLESPOONS OIL
2 LBS. GROUND BEEF
1 CAN (12 OZ.) CORN WITH PIMIENTO AND GREEN PEPPER (MEXICORN)
1/4 TEASPOON DRIED ROSEMARY
1/4 TEASPOON OREGANO
1/4 TEASPOON MARJORAM
2 TEASPOON SALT
1/2 TEASPOON PEPPER
2 CANS (8 OZ. EACH) TOMATO SAUCE
1 CAN (10 OZ.) ENCHILADA SAUCE
12 TORTILLAS
1/2 TO 3/4 LB. SHARP CHEDDAR CHEESE SLICED

Saute the onion in oil, add beef and cook, stirring until browned. (Drain grease). Add the corn, rosemary, oregano, margoram, salt and pepper. Combine tomato sauce with enchilada sauce and pour half of this mixture over the meat. Simmer 5 minutes. In the bottom of a shallow casserole (about 2 quarts), or electric frying pan, arrange 6 tortillas. Pour meat mixture over top and arrange half of cheese over meat. Cover with remaining tortillas and remaining cheese. Pour rest of sauce over all. Cover and bake in moderate oven (350^{o}) for 15 to 20 minutes, or cook in electric frying pan at (240^{o}).

* * *

CURRIED EGG STRATA — Annemarie K. Knox

For a pleasant flavor combination, serve with chutney or pickled melon rind.

1/4 CUP MAYONNAISE
1 TEASPOON CURRY POWDER
4 SLICES FIRM WHOLE WHEAT BREAD, LIGHTLY TOASTED
4 SLICES FIRM WHITE BREAD, LIGHTLY TOASTED
3 HARD-COOKED EGGS
1/4 CUP CHOPPED GREEN ONIONS
2 OUNCES SWISS CHEESE, SHREDDED (1/2 CUP)
3 EGGS
2 1/2 CUPS MILK
1 TEASPOON SALT

Combine mayonnaise and curry powder in small bowl. Spread on two slices of the whole wheat and two slices of the white bread. Cut slices into quarters. Place in bottom of buttered 6-cup shallow baking pan.

Slice hard-cooked eggs and place on top of bread. Sprinkle with green onions and the cheese.

Cut remaining 4 slices bread into quarters. Arrange in checker-board design over the cheese.

Beat eggs slightly in medium-size bowl; stir in milk and salt. Pour over bread slices. Cover and chill at least 1 hour or overnight. Bake uncovered in a moderate oven (375°) for 45 minutes or until puffed and golden. Remove to wire rack. Let stand 10 minutes before serving. (4 servings).

* * *

RICE SPLISCH — Marie Peck

2 LB. LEAN PORK OR ROUND STEAK
2 LARGE ONIONS
1 1/2 TABLESPOON PAPRIKA
SALT & PEPPER
2 OR 3 BEEF BOUILLON CUBES
2 CUPS RICE
WATER TO COVER

Brown onion and meat together in oil, drain. Add salt, pepper, paprika, bouillon and water, simmer until done. Add cooked rice. (This is good on a camping trip).

* * *

CHICKEN SCILLIAN

Mary Sanzaro

1 CUBE BUTTER
1/4 CUP LEMON JUICE
1/4 CUP WHITE WINE
4 LARGE (DEBONED) CHICKEN BREAST
PINCH GARLIC
PINCH BASIL
1 TEASPOON OREAGNO
1 TEASPOON PARSLEY
1/2 CUP SLICED MUSHROOMS

Cut chicken into bite size pieces, dip in flour and brown in oil on medium heat, drain. Place in shallow baking dish. Make sauce out of butter, lemon juice, wine and spices. Pour over chicken and saute mushrooms, then sprinkle on top of chicken. Place in 350° oven and bake 20-30 minutes. Serves 4. (This can be made ahead and refrigerated).

* * *

RICE CASSEROLE

Melba Lozano

1 LB. GROUND ROUND (NO SALT)
3 MEDIUM ONIONS, CHOPPED
1 OR 2 CUPS CELERY CHOPPED
1 CAN MUSHROOM SOUP
CHINESE NOODLES FOR TOPPING
1 CAN CREAM OF CHICKEN SOUP
1 CUP WATER
1/2 CUP RAW RICE
1 TABLESPOON SOY SAUCE

Brown meat and cook onions and celery in butter. Mix and bake at 350° for 1/2 hour. Sprinkle Chinese noodles over top and bake 15 minutes longer.

* * *

BAKED CHILI RELLENOS

Marie Peck

1 (7 OZ.) CAN ORTEGA CHILI PEPPERS
2 EGGS, BEATEN
1 TEASPOON SALT
1/2 LB. SHARP CHEDDAR CHEESE, CUT IN 1/4 X 1/2" SLICES
1/2 CUP FLOUR
2 CUPS MILK

Butter a casserole dish about 8 or 9 inches square. Split the chilies and remove seeds and loose membrane. Put cheese slices inside chilies (folded over). If there's any cheese left over, grate it over the chilies. Beat eggs well, add flour, salt, milk & mix until smooth. Pour over chilies and cheese. Do not cover the casserole. Bake at 375° for metal casserole, 350° for glass or Corningware. Bake until custard is set and golden - about 50 minutes. (Serves 6-8).

* * *

PORK CHOP CASSEROLE — Fran Johnson

6 PORK CHOPS
1 TEASPOON SALT
1/4 TEASPOON PEPPER
2 TABLESPOONS BUTTER
1/3 CUP ONION (CHOPPED)
1 CAN MUSHROOM SOUP
1 1/2 CUP MILK
4 CUPS (UNCOOKED) POTATOES, SLICED

Salt and pepper chops. Melt butter in skillet, add onions and chops. Brown lightly on both sides. Put sliced potatoes in buttered 2 quart casserole. Arrange chops over potatoes, add soup and milk to onion in skillet. Blend until smooth. Pour over chops. Cover and bake at 350° for 30 minutes. Uncover and bake 30-40 minutes. (Serves 4-6).

* * *

HOT CHICKEN SALAD CASSEROLE — Jane Anne Edwards

2 CUPS CUT UP COOKED CHICKEN
2 CUPS THIN SLICED CELERY
1 CAN CREAM OF CHICKEN SOUP
1/2 TEASPOON SALT
2 TABLESPOONS MINCED ONION
1/2 CUP CHOPPED ALMONDS
1/4 TEASPOON PEPPER
2 TABLESPOONS LEMON JUICE
1/2 TO 3/4 CUP MAYONNAISE
3 TO 6 HARD BOILED EGGS
2 CUPS POTATO CHIPS OR CHINESE NOODLES

Combine ingredients, except potato chips. In a casserole place half chips or noodles, add chicken salad mixture. Top with remaining noodles or chips and bake at 350° 15 to 25 minutes. (Canned chicken may be used, but fresh is best). - 6 Servings.

* * *

SALMON SOUFFLE — Esther McCaskill

1 (7 OZ.) CAN SALMON
3 TABLESPOONS BUTTER
3 TABLESPOONS FLOUR
1 CUP MILK
4 EGG YOLKS
SALT
(WORCESTERSHIRE SAUCE (TO TASTE)
6 EGG WHITES

Clean black skin and bones from salmon, mash with juice from the tin. Melt butter in double boiler; stir in flour and blend. Bring milk to a boil and add to butter-flour mixture. Stir until thick and smooth; remove from heat. Beat in egg yolks one at a time; season with salt and Worcestershire sauce (1 teaspoon or more depending on your taste preference). Add salmon to egg mixture. Beat egg whites until stiff and fold into salmon mixture with rubber spatula or wooden spoon. (Turn into 8-cup buttered souffle dish). Bake 30-40 minutes in pre-heated 350° oven. Serve, if desired, with Hollandaise sauce. (Serves 4-6).

* * *

POPOVER PIZZA — Marilyn Sipple

1 LB. LEAN HAMBURGER OR SAUSAGE MEAT
1 MEDIUM ONION, CHOPPED (1/2 CUP)
1 TABLESPOON MARGARINE
1 (15 1/2 OZ.) JAR SPAGHETTI SAUCE
1/2 TEASPOON FENNEL SEED (OPTIONAL)
1 (6 OZ.) PACKAGE MOZZARELLA CHEESE, SLICED
1 TEASPOON OREGANO

2 EGGS
1 CUP MILK
1 TABLESPOON COOKING OIL
1 CUP FLOUR
1/2 TEASPOON SALT
1/4 CUP GRATED PARMESAN CHEESE

In skillet, cook sausage or hamburger until brown. Pour off fat. Add onion and margarine and cook until onion is tender. Stir in sauce, oregano and fennel seed. Pour into ungreased 13X9X2" pan. Arrange cheese slices over top.

In bowl, combine eggs, milk and cooking oil. Add flour and salt, beat until smooth. Pour over cheese layer in pan. Sprinkle the parmesan cheese on top. Bake in a 400° oven for 30 minutes. (Serves 6).

* * *

SIMPLY GOULASH — Rita Gale

1 POUND GROUND BEEF
2 ONIONS, CHOPPED
2 TEASPOONS GARLIC
2 TEASPOONS SALT
2 TEASPOONS PEPPER
1 SMALL CAN TOMATO SAUCE
1/2 CUP KETCHUP
1/4 CUP VINEGAR
1 BOX MACARONI NOODLES

Brown beef in skillet with onions, garlic, salt and pepper. After meat is well browned, add tomato sauce, ketchup and vinegar. Mix well and simmer over low heat for 15 minutes. Boil noodles separately; strain well when done. Add the combination together and serve. Simple and good!

* * *

SHORT-CUT LASAGNA WITH NO COOK PASTA — Lois Manos

1 POUND LEAN GROUND BEEF
1 CUP CHOPPED ONIONS
3 CLOVES GARLIC, MINCED
4 CUPS TOMATO JUICE
1 CAN (6 OZ.) TOMATO PASTE
1/2 POUND MUSHROOMS, SLICED
1 TABLESPOON WORCESTERSHIRE SAUCE
1/2 TEASPOON SALT
1/8 TEASPOON PEPPER
1 TEASPOON PARSLEY FLAKES
1 TEASPOON OREGANO, CRUSHED
1 PACKAGE (8 OZ.) LASAGNA NOODLES
1 POUND RICOTTA CHEESE
1 1/2 CUPS GRATED ROMANO AND PARMESAN CHEESES
2 CUPS SHREDDED MOZZARELLA CHEESE
MINCED PARSLEY OR PARSLEY FLAKES

Brown ground beef with onions and garlic in saucepan. Stir in tomato juice, tomato paste, mushrooms, Worcestershire sauce, salt, pepper, parsley and oregano. Simmer 30 minutes stirring occasionally; mixture should be saucy - not dried up.

Arrange half of uncooked noodles in bottom of 9x13" baking dish. Top with half of meat sauce, ricotta cheese, grated cheeses, and mozzarella cheese. Repeat layering; then sprinkle with parsley. Cover dish with foil and bake 40 minutes at 350°. Remove foil and continue baking 15 minutes longer. Let stand 20 minutes before serving.

* * *

VERA'S VIVA LA CHICKEN TORTILLA CASSEROLE — Lorna Rogers

4 WHOLE BREASTS OF CHICKEN (COOKED)
1 CAN CHOPPED GREEN CHILIES (ORTEGA) 2 SMALL CANS)
1 ONION CHOPPED
1 LB. SHARP CHEDDAR CHEESE
1 DOZEN SAHARA TORTILLAS
SALSA, ACCORDING TO YOUR TASTE
1 CAN CREAM OF MUSHROOM SOUP
1 CAN CREAM OF CHICKEN SOUP
1 CUP MILK

Bone and cut up cooked chicken. Cut tortillas into 1" strips or squares. Mix soups, milk, onion and salsa. Into large buttered baking dish, place a tablespoonful or two of chicken stock or broth. Place a layer of tortillas, then chicken, then soup mixture. Repeat layers, ending with soup mixture. Top with cheese. Let stand in refrigerator 24 hours to allow flavors to blend. Bake at 300° 1 to 1 1/2 hours. (Serves 4.)

* * *

JOYCE's FAVORITE CASSEROLE — Joyce Bhagwat

2 CANS ORTEGA CHILIES, CHOPPED
1 LB. GRATED CHEDDAR CHEESE
HAM, MUSHROOMS, BACON CHIPS, ETC. (WHATEVER SUITS YOUR FANCY)
3 CUPS MILK
6 TABLESPOONS FLOUR
PINCH OF SALT (IF NOT USING HAM)
8 EGGS

In a 9 X 13" baking dish (do not oil) makes layers of chilies, cheese and meat. Then mix milk, flour, salt and eggs (beaten with a fork). Pour this over the chili and cheese mixture and bake in 325° oven for 1 hour or until cheese browns.

* * *

BARLEY CASSEROLE — Marie Peck

1 CUP BARLEY
1/2 CUP MARGARINE OR BUTTER
1 CUP SLIVERED ALMONDS
1 SMALL CAN MUSHROOMS
1 PACKAGE ONION SOUP MIX (DRY)
1 CUBE CHICKEN BOUILLON
2 1/2 CUPS WATER

Mix all ingredients, pour into greased pan and cook 1 1/2 hours at 325°.

* * *

FRIED SHRIMP WITH PINEAPPLE — Mona Thomas

1 LB. SHRIMP (SHELLED & CLEANED)
3 SLICES PINEAPPLE
2 TABLESPOON OIL
GREEN ONIONS (CUT FINE)

Batter:

2 EGGS
2/3 CUP CORNSTARCH
1/2 TEASPOON SUGAR
1/2 TEASPOON SALT

Drain pineapple and cut into eighths and arrange in bottom of dish. Heat oil. Dip shrimps in batter and fry. Arrange over pineapple, then cover with gravy.

Gravy:

1 PIECE GINGER (CRUSHED)
2 TABLESPOONS BROWN SUGAR
2 TABLESPOONS CORNSTARCH
1/2 TEASPOON SALT
1 1/2 TEASPOON SOY SAUCE
2 TEASPOONS VINEGAR
3/4 CUP PINEAPPLE JUICE
1/2 CUP WATER

Fry ginger and add sauce made of rest of ingredients. Bring to boil. Pour over shrimps and garnish with onion.

* * *

FRIED RICE WITH TUNA FISH — Anna Zelbst

(For two persons)

2 CUPS RICE
1 TIN TUNA FISH
25 GRAMS GREEN OLIVES
FRESH PARSLEY
GARLIC SALT
MUSHROOMS (FRESH OR CANNED)
SALT AND PEPPER

Boil rice and drain when half cooked. Heat 2 ounces of margarine or butter in a non-stick pan. When butter is melted put the rice in the pan and fry for about 15 minutes, always stirring while frying. Thinly chop olives, parsley and mushrooms and add to the rice; stirring the rice while adding the ingredients. Drain the tuna fish from the oil, put in a plate and mash with a fork. Add the tuna to the rice. Add salt and pepper to taste. Leave on a low flame for 15 to 20 minutes. Serve hot.

* * *

HAM CASSEROLE — Betty Speer

LEFT OVER HAM CUT INTO SMALL PIECES
1 TEASPOON CELERY SEED
1 CUP CELERY
1 PACKAGE FROZEN PEAS AND CARROTS
MINUTE RICE (2 CUPS)
6 SLICES CHEESE
2 TABLESPOONS BUTTER OR MARGARINE

Simmer ham in 2 cups water and butter. Add celery seed, celery, peas and carrots. Cook until just tender. Check to be sure there is enough water and add rice. Bring water to a boil, turn off heat, cover and let stand 5 minutes, stir. Put cheese on top, cover and let stand until cheese is melted. Serve with salt and pepper to taste.

* * *

PASTA WITH CAULIFLOWER — Anna Zelbst

PASTA (PENNE, NOODLES, ETC.)
1 LARGE CAULIFLOWER
1 LARGE CHOPPED ONION
1 CUP PARMESAN CHEESE (GRATED)
SALT AND PEPPER
1 TABLESPOON FRESH PARSLEY

Boil the cauliflower in 2 pints of water until very soft. Heat 2 ounces of butter in a large pan and fry onion until golden brown and soft. Drain the cauliflower into another pot. Add the onion to the cauliflower and stir. Add the parmesan cheese and the parsley to the mixture; cook over medium flame for 5 minutes. Add two or three cups of water in which the cauliflower was boiled. Cook for about 20 minutes. Boil the pasta (about 50 grams for each person) , drain. Mix the pasta and the cauliflower mixture together. Sprinkle with grated cheese and serve hot.

* * *

BAKED CHICKEN SALAD — Beth Naigle

3 CUPS DICED, COOKED CHICKEN
1 TABLESPOON MINCED ONION
1 CUP DICED CELERY
8 OZ. WATER CHESTNUTS, SLICED
1 TEASPOON EACH SALT AND PEPPER
2 TABLESPOONS LEMON JUICE
1 CUP MAYONNAISE
2 OZ. JAR CHOPPED PIMIENTOS
1/2 CUP SLIVERED ALMONDS

Reserve for top:

1 CAN FRENCH FRIED ONION RINGS
SHREDDED CHEDDAR CHEESE

Mix all ingredients together except the last two. Place in a 3 quart greased casserole. Cover with cheese and French fried onion rings. Cover and bake at 350° for 30 minutes.

* * *

TUNA OR CHICKEN CASSEROLE — Mary Ulrich (Taif)

1 CAN (7 OZ.) TUNA OR CHICKEN (FLAKED OR DICED)
1 CAN CHICKEN RICE SOUP (UNDILUTED)
1 CAN CREAM OF MUSHROOM SOUP (UNDILUTED)
1 CAN (6 OZ.) EVAPORATED MILK
1 CAN (3 OZ.) CHOW MEIN NOODLES
1 CUP CELERY (CHOPPED)
2 SMALL ONIONS (CHOPPED)
1 CUP POTATO CHIPS (CRUSHED)

Mix ingredients except potato chips and turn into casserole. Top with crushed chips. Bake at 350° oven for 30 minutes.-Serves 4.

* * *

EASY GROUND BEEF DISH — Vera Manbeck (Taif)

1 LB. GROUND BEEF
1 ONION, CHOPPED
1 CAN CREAM MUSHROOM SOUP
1 CAN CREAM CHICKEN SOUP
1 1/2 CUPS CHOPPED CELERY
1/2 CUP UNCOOKED RICE
1 1/2 CUPS WATER
2 TABLESPOONS SOY SAUCE
SALT AND PEPPER TO TASTE

Brown ground beef and onion together, pour off excess grease, add all other ingredients, bake 350° for 1 1/2 hours.

* * *

ORIENTAL FRIED RICE — H. Odessa Turpin (Taif)

3 TABLESPOONS OIL
2 CUP CHOPPED ONIONS
2 CUPS COOKED RICE
2 EGGS, BEATEN
2 TABLESPOONS SOY SAUCE
1/2 TEASPOON SALT

Place pan on medium heat and add oil. Add onions and fry until golden brown. Add cold rice and stir. Add eggs seasoned with soy sauce and salt. Stir fry until done, about 5 to 10 minutes. As a variation; add your choice of 2 cups of chopped meat, cooked bacon, ham, chicken, shrimp or chopped green pepper or roasted peanuts. - Serves 6.

* * *

EASY BEEF STROGANOFF

Betty Spear

FLANK STEAK BEEF, SLICED THIN, 1/2-INCH
1 BOX LIPTON ONION SOUP
1 TO 2 PACKAGES WIDE EGG NOODLES
OIL (I PREFER CRISCO)
1/2 PINT SOUR CREAM
1/2 CUP BURGUNDY WINE
CORNSTARCH
WATER

This can be done with other meat cuts but is a good way to use the flank and have it tender and tasty. Slightly frozen meat will slice easier so you may want to buy your meat ahead and store it in the freezer.

The new silverstone skillets make this a breeze to cook and clean. If you have one brush with oil and heat pan hot, add thinnly sliced beef. Regular pan add 1-2 tablespoons of oil, heat, add beef. Brown meat, stirring often to prevent sticking and burning.

When meat is well browned add 1 box (2 pkgs.) Lipton onion soup mix and 2 1/2 cups water. Bring to a boil, cover and let simmer.

In a large kettle heat water, slightly salted for noodles, to rolling boil. Add noodles, 1-2 3 ounce packages, depending on number to be served and how well you like noodles. (Some of my family prefer a second helping over bread rather than noodles). When noodles are just done, drain. Toss with about 1 tablespoon of oil to keep them from sticking together.

Check meat, there should be plenty of liquid for lots of gravy. If necessary, add a bit more water and 1/2 cup burgundy. Thicken with cornstarch.

Serve over noodles with sour cream for those who choose to use it.

If you are fortunate enough to have any left over, it is just as good the next day. It should freeze well but I never have any to try this with.

(We like this best with broccoli; my oldest daughter prefers sherried carrots).

* * *

DARK BEER BRAISED BEEF — Michelle Wood

2 TABLESPOONS OIL
3 BAY LEAVES
2 POUNDS OF STEWING BEEF, CUBED
1 LARGE ONION, SLICED
2 TABLESPOONS FLOUR
1 CUP DARK BEER (is best, but light may be used)
1/2 CUP BEEF STOCK OR WATER
1/2 POUND CARROTS, SLICED
1 TABLESPOON DRIED PARSLEY
SALT AND PEPPER
12 PRUNES
1/2 CUP HAZELNUTS, CHOPPED (or substitute others)

On top of stove, heat oil in a heavy, ovenproof casserole. Add bay leaves. Let crackle. Put lid on casserole as they jump and spatter in oil. Wait 2 minutes, then uncover casserole. Add beef and brown on one side. Add onions. Turn beef to brown on other side. Sprinkle flour over beef and onions and stir gently until mixture browns. Add beer, water, carrots, parsley, salt and pepper. Place covered casserole in oven and braise in 275° to 300° oven for about 2 hours. Or cook on top of the stove over very low heat. Stir mixture several times and add a little more liquid if needed. About 30 minutes before end of cooking time add prunes and hazelnuts. Allow dish to cool on top of stove for several hours, then reheat gently before serving. This dish improves in flavor if allowed to cool between braising and re-heating. Serve from an attractive earthenware dish.

* * *

FRIED SPAGHETTI — Anna Zelbst

(For two persons)

SPAGHETTI, 100 GRAMS
4 EGGS
GRATED CHEESE
FRESH PARSLEY
MUSHROOMS (FRESH OR CANNED)
SALT AND PEPPER

Boil the spaghetti in salty boiling water. Drain and put in a bowl. Add eggs to the spaghetti and beat together. Chop the parsley and mushrooms and add to spaghetti (add chopped parsley and mushrooms and grated cheese as desired). Add salt and pepper to taste. Heat 2 ounces of margarine, butter or oil in a non-stick pan and fry the spaghetti mixture. Fry for 20 minutes on each side over medium heat. When spaghetti is golden brown it is ready to serve. It can be served hot or cold and any kind of sauce can be poured over the top.

* * *

TUNA PARTY BAKE — Elizabeth Stanley

1 CUP RIPE OLIVES
1 PACKAGE (8-10 OZ.) ELBOW MACARONI
1/4 CUP CHOPPED ONION
1/4 CUP BUTTER OR MARGARINE
1 CAN (12 1/2 OZ.) TUNA
2 CANS (10 1/2 OZ. EACH) CONDENSED CREAM OF MUSHROOM SOUP
1 CUP FINELY SLICED CELERY
1 TEASPOON WORCESTERSHIRE SAUCE
1 PACKAGE (10 OZ.) FROZEN GREEN PEAS, THAWED
1/2 CUP UNBLANCHED SLICED ALMONDS

Cut olives into wedges. Cook macaroni as package directs; drain and rinse under cold water. Saute macaroni and onion in butter until lightly browned. Drain tuna; break into chunks. Combine all ingredients except almonds. Turn into a greased 3 quart casserole; top with almonds. Bake in 375° (moderately hot) oven for 30 minutes. (Makes 10 to 12 servings).

* * *

CHICKEN VERDE — Marilyn Sipple

12 CORN TORTILLAS
1 (4 OZ.) CAN CHOPPED GREEN CHILIES
1 CAN GREEN CHILI ENCHILADA SAUCE
1 (13 OZ.) CAN EVAPORATED MILK
2 CANS CREAM OF CHICKEN SOUP
3 CUPS SHREDDED MONTEREY JACK CHEESE
3 CUPS CUBED, COOKED CHICKEN
1 MEDIUM ONION, CHOPPED FINE

Mix soup, evaporated milk, green enchilada sauce, chopped green chilies, onions and one cup of the shredded cheese in saucepan. Cook over medium heat, stirring continuously, until thickened, about 5 minutes. Fold in the cubed, cooked chicken. Keep warm. Fry corn tortillas one at a time in hot cooking oil just until softened. Cover with a layer of the chicken mixture. Sprinkle 1 cup of the shredded cheese over this layer. Repeat with layer of tortillas and a layer of sauce. Bake in a 350° oven for 30 minutes. Spread last cup of cheese over top and return to oven for 5 minutes. (Serves 10).

* * *

HOW TO COOK A HUSBAND

COMFORT
WARMTH
LOVE
CHEERFULNESS

A good many husbands are utterly spoiled by mis-management in cooking and so are not tender and good. Some women keep them constantly in hot water; others let them freeze by their carelessness and indifference. Some keep them in a stew with irritating ways and words. Some wives keep them pickled while others waste them shamefully. It cannot be supposed that any husband will be tender and good when so managed, but they are really delicious when prepared properly.

Like crabs and lobsters, husbands are cooked alive. They sometimes fly out of the kettle and so become burned and crusty on their edges, so it is wise to secure him in a kettle with a strong silk cord called comfort, as the one called duty is apt to be weak. Make a clear steady flame of love, warmth and cheerfulness. Set him as near this as seems to agree with him. If he sputters, do not be anxious, for some husbands do this until they are quite done. Add a little sugar in the form of kisses, but use no pepper or vinegar on any account. Season to taste with spices, good humor and gaiety preferred, but seasoning must always be used with great discretion and caution. Avoid sharpness in testing him for tenderness. You cannot fail to know when he is done. If so treated, you will find him very digestible, and he will keep as long as you choose, unless you become careless and allow the home fires to grow cold. Thus prepared, he will serve a lifetime of happiness.

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STUFFED CAMEL

1 WHOLE CAMEL, MEDIUM SIZE
1 WHOLE LAMB, LARGE SIZE
20 WHOLE CHICKENS, MEDIUN SIZE
60 EGGS
12 KILOS RICE
2 KILOS PINE NUTS
2 KILOS ALMONDS
1 KILO PISTACHIO NUTS
110 GALLONS WATER, SALT TO TASTE
5 TABLESPOONS BLACK PEPPER

METHOD:

Skin, trim, and clean the camel, the lamb and the chickens, and boil until tender. cook rice until fluffed. Fry nuts until brown and mix well with rice. Hard boil the eggs and peel them.

Stuff the chickens with the eggs and rice, stuff the lamb with five of the chickens and some rice, stuff the camel with the lamb and more rice. Broil in a large enough oven or near a gas flare until brown.

Spread the remaining mixed rice on a large tray and place the camel on top. Place the remaining stuffed chickens around the camel. Decorate the rice with boiled eggs and nuts.

Serves 30-100 people

* * *

ELEPHANT STEW

1 ELEPHANT
2 RABBITS (OPTIONAL)
SALT AND PEPPER

Cut elephant into small bite-size pieces. This should take about 2 months. Add enough brown gravy to cover. Cook over kerosene fire for about 4 weeks at 465. This will serve 3,800 people. If more are expected 2 rabbits may be added, but do this only if necessary as most people do not like to find a hare in their stew.

* * *

RINDSROULADE (Filled beef roll) Annemarie Knox

4 ROUND STEAKS, SLICED THIN, ABOUT 3/16 INCH THICK. THE SLICES SHOULD BE ABOUT 7" WIDE AND 10 TO 11" LONG. THEY WILL WEIGH A LITTLE LESS THAN 1/2 POUND EACH.
SALT AND PEPPER TO TASTE
12 STRIPS LEAN BACON
1 LARGE CARROT
1 LARGE DILL PICKLE
GERMAN MUSTARD - THIS IS THE BROWN, HOT MUSTARD
THREAD
FLOUR
LARD OR CRISCO
1 MEDIUM ONION, CUT IN WEDGES ABOUT 1/8" THICK
1 LEVEL TABLESPOON FLOUR
5 CUPS BOILING WATER
1 CUP CREAM (OPTIONAL)

Wash and dry the round steak slices. Salt and pepper lightly on both sides. Spread about 1/2 to 3/4 teaspoon mustard evenly on one side of each Roulade. Cut the bacon in pieces about 1" long and place the pieces equally distributed on the Roulades. Cut the carrot and dill pickle in strips about as large as a pencil and as long as the Roulades are wide. Divide the strips among the Roulades. Place the carrot and pickle strips on one end of the Roulade and roll the Roulade together like a jelly roll, tucking the end in as you roll. Tie together firmly with thread.

Roll Roulade in flour until well coated. Heat fat in pan. Brown Roulades well on all sides, adding fat as necessary. If the pan is not large enough, remove Roulades as they become brown until all are browned. Add one tablespoon flour and stir in well, add onion and brown until glassy. Add remaining Roulades previously removed, add boiling water slowly, stir well with fork to dissolve crust on bottom of pan and to prevent lumps. Cover pan. Simmer slowly for 1 hour. Remove Roulades from stove, salt and pepper the gravy to taste and stir in cream if desired. Serves 4 persons.

* * *

PORK CHOPS W/ORANGE Betty Speer

4-6 MEDIUM THICK PORK CHOPS (3/4 TO 1")
1/4 CUP ORANGE JUICE
2 TEASPOONS GROUND GINGER
1 MEDIUM SIZE BROWN 'N BAG

Put ginger in brown 'n bag and shake. Trim chops well and place in bag. Pour orange juice in bag and close. Prick about 4 small holes in bag and place in baking dish. Bake at 350° 1 hour (turn heat down if you need to "hold dinner" for awhile. Tender & juicy.

* * *

MANDARIN CHICKEN — Anna Piper (Taif)

1 CUP WHOLE TOMATOES
1/2 CUP CIDER VINEGAR
1/2 CUP CHOPPED ONION
DASH OF SALT, PEPPER, AND MSG
1/2 CUP CRUSHED PINEAPPLE
1/2 CUP SUGAR
1/2 TEASPOON GINGER
1/2 CUP CHOPPED GREEN PEPPERS

Prepare chicken by steaming, remove from bones and cut into good sized pieces. Dip in tempura batter and deep fry. Arrange on bed of shredded lettuce. Cover with sauce.

To make sauce, combine all ingredients listed above except green pepper and bring to boil. Simmer 20 minutes. Thicken as desired with 2 Tablespoons cornstarch and 1/4 cup cold water. Add green pepper just before serving.

* * *

CHICKEN CONTADINE — Elizabeth Stanley

2 ONIONS, CHOPPED FINE
1/2 CUP BUTTER OR SALAD OIL
2 YOUNG CHICKENS, QUARTERED
1/2 CUP ITALIAN VERMOUTH
1 TEASPOON TOMATO PASTE
1/8 TEASPOON CINNAMON
1 TEASPOON SALT

Put the onions and butter in a large pan and cook slowly until the onions are soft. Add the chicken pieces; cook slowly until the chicken is browned. Remove the pieces of chicken. Add the vermouth to the pan, then light it with a match, and when the flame dies down add the tomato paste, cinnamon and salt. Stir well, then add the chicken pieces, cover and cook slowly until tender, 30 to 60 minutes. Serves 6.

* * *

SAUSAGE BALLS — Esther McCaskill

1 POUND CHEDDAR CHEESE
1 1/2 POUNDS HOT SAUSAGE
3 CUPS BISQUICK

Melt cheese in double boiler and add sausage which has been precooked and broken up into small pieces. Stir until blended. Cool, then mix with Bisquick. Make into small balls the size of walnuts. Put on cookie sheet and freeze. Store in bags in freezer and use as needed. Bake at 350° for 20 to 30 minutes depending on size.

* * *

FRIED CHICKEN WINGS — Jo Powers

12 CHICKEN WINGS
COOKING OIL FOR DEEP FRYING

SEASONING INGREDIENTS

1 TEASPOON SALT
1/2 TEASPOON SUGAR
1 TEASPOON LIGHT SOYA SAUCE
1 TEASPOON MSG (ACCENT)
1 TEASPOON SESAME OIL
2 TABLESPOONS CORNFLOUR
1 TABLESPOON TAPIOCA FLOUR
1 EGG, BEATEN

Cut off the upper portion of wings. Gently ease and loosen the meat around the center of the bone. Pull meat over the joint and shape it into a ball. Season well with seasoning ingredients. Let stand for 15 to 20 minutes. Heat cooking oil for deep frying. Deep fry chicken wings 3 to 4 at a time, until golden brown. Remove and drain. Serve hot with Chili Sauce.

* * *

BEEF SAUSAGE QUICHE — Anna Piper (Taif)

1/2 POUND BEEF SAUSAGE
1 1/2 CUP SHREDDED CHEESE
1 ONION, DICED
4 EGGS
1 1/2 CUP SOUR CREAM
1 TEASPOON SALT
1 TEASPOON WORCESTERSHIRE SAUCE
9" UNBAKED PASTRY SHELL

Heat oven to 375°. Saute onion and sausage in skillet until lightly browned. Mix sausage, onion and cheese and place in uncooked 9" pastry shell. Beat eggs slightly, stir in remaining ingredients. Pour over sausage mixture. Bake 45 minutes or until lightly brown. Serves 6.

* * *

CHICKEN N HAM ROLL-UPS

3 WHOLE CHICKEN BREASTS, SPLIT, SKINNED AND BONED
6 SLICES BOILED HAM (TURKEY HAM)
6 TABLESPOONS BUTTER OR MARGARINE
1 CUP CREAM OF CHICKEN SOUP
1/4 CUP DRY WHITE WINE

Place chicken between two sheets of waxed paper; flatten with flat side of knife. Top each with slice of ham. Roll up and secure. In skillet brown in butter (optional). Stir together soup and wine, cover roll-ups and bake at 350° for 45 minutes or until tender. Serves 8.

CHICKEN PILLOWS — Annemarie Knox

These crisp and garlicky chicken pastries can be put together way ahead of time and frozen, unbaked. Remove from the freezer just before baking. Makes about 24 pastries.

2 WHOLE CHICKEN BREASTS, SKINNED, BONED AND HALVED
3 TABLESPOONS LEMON JUICE
2 TABLESPOONS OLIVE OR VEGETABLE OIL
1 CLOVE GARLIC, MINCED
1 TEASPOON LEAF OREGANO, CRUMBLED
1/2 TEASPOON SALT
1/2 CUP (1 STICK) BUTTER
1/2 PACKAGE (16 OUNCE) PHYLLO OR STRUDEL PASTRY LEAVES

Cut the chicken into 1-inch cubes.

Combine lemon juice, oil, garlic, oregano and salt in a small bowl, mix well. Add the chicken pieces and coat with marinade. Cover and refrigerate overnight.

Melt butter over low heat. Unwrap phyllo and place on a piece of wax paper. Keep phyllo covered with another piece of wax paper at all times to prevent drying out. Halve pastry lengthwise with scissors, forming 2 long strips, about 6 inches wide. Take one strip of phyllo, fold in half crosswise and brush with butter. Place 2 pieces of chicken at one short end and roll up in pastry to the midpoint. Fold left and right edges toward the center over filling and continue rolling forming a neat package. Brush all over with butter and place seam-side down on a jelly roll pan. Repeat with remaining chicken and phyllo.

Bake in a preheated hot over (400°) for 15 minutes or until golden brown.

To Freeze ahead: Place filled and buttered phyllo rolls on a large baking sheet and freeze. When frozen, transfer to a large plastic bag and seal. To bake: Place rolls in a single layer on 2 jelly-roll pans, brush with additional melted butter. Bake in a pre-heated hot oven (400°) for 20 minutes or until golden brown.

* * *

SOUTHERN SHRIMP GUMBO — Angela Butler

2 TABLESPOONS MARGARINE
1/2 CUP SLICED CELERY
1/4 CUP CHOPPED ONION
1 CUP TOMATO SAUCE
3/4 CUP SLICED OKRA
5 DROPS TABASCO
12 OUNCES BOILED SHRIMP
1 CUP COOKED RICE

Melt margarine in medium saucepan. Add celery and onion; saute until onion is translucent, about 3 minutes. Add tomato sauce, okra, and hot sauce. Bring to boil, reduce heat and cook until celery is tender-crisp, about 5 minutes. Add shrimp; cook another 5 minutes, stirring occasionally. Combine with rice and serve. Yield: 2 servings. 369 calories per serving.

* * *

SINGAPORE SHRIMP — Jo Powers

20 BIG PRAWNS

COOKING OIL FOR DEEP FRYING

SEASONING INGREDIENTS

1 EGG WHITE
1 TEASPOON SALT
2 TEASPOONS SUGAR
DASH OF PEPPER

BATTER INGREDIENTS

8 OUNCES SELF-RISING FLOUR
PINCH OF SALT
1 CUP WATER

Remove shell from prawns. Cut along back and devein. Leave tail portion on. Wash prawns and dry with cloth. Mix thoroughly with seasoning ingredients. Let stand 30 full minutes.

Put self-rising flour and salt into bowl. Stir in water slowly and mix until smooth.

Heat cooking oil for deep frying. Dip prawns into batter and deep fry 2 or 3 at a time until golden brown. Serve hot with favorite sauce.

Note: Small fish fillets can be done like this. So can oysters.

* * *

CHICKEN BIRIYANI — Arifa Koch
A delicacy from Moughalai Dishes

1 POUND CHICKEN, SKINNED AND SLICED
1 TABLESPOON GINGER, CHOPPED
1 TABLESPOON GARLIC, CHOPPED
1/2 CUP CASHEW NUTS
1/4 CUP YOGURT/CURD
1 CUP CORIANDER LEAVES
1/4 CUP MINT LEAVES
4 EACH CARDAMMUM
6 EACH CLOVES
1/2 TEASPOON CURRY POWDER
SALT AS REQUIRED
2 CUPS UNCOOKED RICE, WHITE LONG GRAIN
1/2 CUP COOKING OIL
1 TEASPOON SAFFRON
1/2 CUP MILK
1 LARGE ONION, SLICED

Combine and cook first 11 ingredients (preferably in a pressure cooker). Drain 3/4 cup of gravy from this mixture and put aside. Cook the remainder until the gravy becomes thick as paste. Clean and wash the rice, leave in sweet water for 2 hours for soaking, then drain and rinse. Boil enough water to cook rice adding just sufficient salt, and cook rice to a half cooked condition.

Oil a large pan. Spread a layer of the cooked rice (half of it) in the bottom of the pan. Spread the entire cooked chicken mixture over the rice evenly. Then spread the remaining rice over this to cover the chicken. Sprinkle the saved gravy on top. Mix the saffron in the milk and sprinkle over the rice. Put a clean wet cloth over the pan and then cover the pan with a tight lid. Bake in a preheated 350° oven for 30 minutes or as required. Stir the rice and chicken before serving. Serve it hot with the sliced onion in vinegar and green salad.

* * *

OVEN FRIED CHICKEN — Henrietta Rains

3 TABLESPOONS BUTTER
2/3 CUP BISQUICK OR PIONEER MIX
1 1/2 TEASPOON PAPRIKA
1 1/4 TEASPOON SALT
1/4 TEASPOON PEPPER
2 to 3 POUND FRYER CHICKEN, CUT UP

Heat oven to 425°. Melt butter in 9x13 baking dish. Mix baking mix, paprika, salt and pepper; coat chicken. Place chicken in buttered pan skin side down. Bake uncovered 35 minutes. Turn chicken over and bake until golden brown, about 15 minutes more. Serves about 6.

CHICKEN CREPES

Esther McCaskill

CREPES

1 1/4 CUPS FLOUR
3 EGGS
1 CUP MILK
1/4 CUP WATER
1/2 TEASPOON SALT
3 TABLESPOONS BUTTER, MELTED
3 TABLESPOONS VEGETABLE OIL

Combine all ingredients except butter and oil. Whip in blender until smooth. Chill batter (covered) for at least 1 hours. Heat a 6-inch crepe pan until a drop of water evaporates instantly. Brush with butter combined with oil. Pour in 2 tablespoons of batter, quickly rolling to spread over pan. Cook until edges brown; turn, brown other side. Repeat with more batter. Refrigerate or freeze, tightly covered, for at least one day before using.

FILLING:

1 LARGE FRYING CHICKEN (3 TO 4 POUNDS)
CELERY, CHOPPED
ONION, CHOPPED
BAY LEAF
WATER
3 BUNCHES GREEN ONIONS, CHOPPED
1/2 POUND FRESH MUSHROOMS, CHOPPED
1/4 CUP BUTTER
1 PACKAGE (10 OZ.) FROZEN SPINACH, COOKED AND DRAINED
1 CAN (10 OZ.) CREAM OF CHICKEN SOUP
1 TEASPOON SUGAR
1/2 TEASPOON NUTMEG
1 1/2 TEASPOONS SALT
1 TEASPOON PEPPER
1 TEASPOON DRY MUSTARD
2 TABLESPOONS SHERRY
1 TABLESPOON MSG (ACCENT)

Simmer chicken with celery, onion, bay leaf and enough water to cover. Bone and chop chicken. Saute green onions and mushrooms in butter until just tender. Add spinach, soup (undiluted), chicken and all remaining ingredients. Mix well. Place a heaping spoonful of filling in center of each crepe; roll one turn. Fold edges in and roll until tight; place in a flat ovenproof dish, seam side down. Cover with Mornay sauce and bake in 350° oven until hot (20 to 30 minutes). Serve with extra sauce. Serves 8 (2 per person)

Crepes can be made, filled and frozen. Keep crepes separated. When frozen, remove and store in plastic bags. Sauce cannot be frozen.

(Directions for Mornay sauce are on following page)

CHICKEN CREPES (Continued)

MORNAY SAUCE:

1/2 CUP BUTTER
1 CUP FLOUR
4 CUPS MILK
2 POUNDS VELVEETA CHEESE
12 OUNCES BEER
2 TABLESPOONS SHERRY OR APPLE JUICE

Melt butter; add flour and cook until bubbly. Add milk slowly and cook until smooth. Boil 1 minute. Cut cheese into small chunks and beat into hot sauce. Using electric mixer, beat 15 minutes. Add beer a little at a time, until sauce reaches desired consistency. Do not overbeat after adding beer. Add sherry. If stored for a few days, beat again to restore lightness.

* * *

MEATBALLS — Wanda Wilson

1 1/2 POUNDS LEAN GROUND BEEF
3/4 CUP QUAKER OATS
1 CUP WATER CHESTNUTS
1 TEASPOON M.S.G.
DASH CAYENNE PEPPER
1 EGG
1 1/2 CUPS MILK
1/2 ONION, CHOPPED
1/2 TEASPOON GARLIC SALT
1/4 TEASPOON SALT
1 TEASPOON SOY SAUCE

Mix above ingredients together. Shape into balls and bake in 350° oven until brown.

1 CAN (8 1/2 OZ) CRUSHED PINEAPPLE
1 CUP BROWN SUGAR
1/2 CUP VINEGAR
2 TEASPOONS SOY SAUCE
1/3 CUP GREEN PEPPER, DICED
2 TABLESPOONS CORNSTARCH
1 CUP BEEF BOUILLON

Boil vinegar, sugar, soy sauce and cornstarch until clear, then add the remaining ingredients. Pour over meatballs and keep warm.

Meatballs can be made ahead of time and frozen until ready to use.

* * *

CHICKEN PAPRIKAS
(Csirkepaprikas) Sandra Hills

1 CHOPPED ONION
4 TABLESPOONS SHORTENING
1 TABLESPOON PAPRIKA
1 TEASPOON BLACK PEPPER
2 TABLESPOONS SALT
4 TO 5 POUND CHICKEN, CUT IN PIECES
1 1/2 CUPS WATER
1/2 PINT SOUR CREAM

Saute onion in shortening; add seasonings and chicken; saute about 10 minutes. Add water. Cover and simmer slowly until chicken is tender. Remove chicken. Add sour cream to pan drippings and mix well. Add dumplings. Arrange chicken on top. Heat through and serve. Serve 4.

DUMPLINGS (Gomboc)

3 BEATEN EGGS
3 CUPS FLOUR
3 TABLESPOONS SOUR CREAM
1 TABLESPOON SALT
1/2 CUP WATER

Mix all ingredients together and beat with a spoon. Drop batter by teaspoonful into boiling salted water. Cook about 10 minutes. Drain and rinse with cold water. Add to Chicken Paprikas.

* * *

HUNGARIAN SWISS STEAK WITH SOUR CREAM Sandra Hills
(Dinsztelt Marhaszelet Tejfellel)

2 1/2 POUND ROUND STEAK
1 1/2 TEASPOON SALT
1/2 TEASPOON PEPPER
2 TABLESPOONS FLOUR
1/2 GREEN PEPPER
2 LARGE ONIONS
2 TABLESPOONS TOMATO JUICE
1/2 CUP WATER
3 or 4 TABLESPOONS BUTTER
1 CAN MUSHROOMS
1/2 PINT SOUR CREAM
1 TEASPOON PAPRIKA

Cut steak into portions. Pound well. Sprinkle with salt, flour, and paprika. Brown in hot butter until light brown. Put in baking dish. Add onions, green pepper, tomato juice and water. Simmer or bake slowly for about 1 1/2 hours in covered pan. Take meat out. Mix sour cream with 1 teaspoon flour and a little water. Add to the sauce slowly and stir constantly, bring to boil. Pour over meat again and heat. Serve.

BUTTERMILK FRIED CHICKEN (Serves 4) Mickey Wood

2 TO 3 POUND BROILER-FRYER, CUT INTO PIECES
SALT AND PEPPER TO TASTE
BUTTERMILK
1 CUP ALL-PURPOSE FLOUR
1/2 TEASPOON DRIED THYME
OIL FOR FRYING

Wash and drain the chicken parts. Add salt and pepper to taste. Place the chicken in a bowl and cover the pieces with the buttermilk. Let the chicken stand for about 30 minutes. Season the flour with the thyme and roll the chicken pieces in the flour (or place the flour in a paper bag and add the pieces and shake) until well coated. Cook the chicken in hot oil on one side, about 8 to 10 minutes, or until brown and then turn and cook it on the other side. Lower the heat, cover the skillet and continue cooking the chicken until it is tender, about 30 minutes.

* * *

FISH GRILLED WITH CHEESE Anna Zelbst

4 FISH STEAKS (COD, HADDOCK, ETC.)
1 VERY SMALL GRATED ONION
4 OZS. GRATED CHEESE
2 OZS. BUTTER
1 TEASPOON DRY MUSTARD
2 SLICED TOMATOES
SALT AND PEPPER

Wash, wipe and trim the fish steaks, remove bone with a sharp pointed knife. Mix the onion, cheese, butter, mustard, salt and pepper. Place the fish steaks on the grill over medium heat and cook about 5 minutes, then turn and grill other side for 3 minutes. Place the cheese mixture on the fish steaks and lay 2 slices of tomatoes on each steak. Grill for a final 5 minutes, until the cheese is golden and the tomatoes cooked. Serve hot. (Serves 4).

* * *

POACHED MEATBALLS WITH LEMON SAUCE — Christel Clements
(Konigsberger Klopse)

1 POUND GROUND BEEF
1/2 CUP SEASONED BREAD CRUMBS
1 EGG
1 TEASPOON GRATED LEMON RIND
1 CUP WATER
2 BEEF BOUILLON CUBES
1 TABLESPOON LEMON JUICE
1 TEASPOON CORNSTARCH
2 TABLESPOONS COLD WATER
1 EGG YOLK

Combine meat, bread crumbs, egg and lemon rind; mix lightly. Shape into 12 meatballs. Bring water to a boil in medium size saucepan; add bouillon cubes; stir until dissolved. Gently drop meatballs into simmering bouillon. Cook 8 to 10 minutes. Remove meatballs; keep warm. Add lemon juice to bouillon. Dissolve cornstarch in cold water; stir into hot bouillon. Continue to cook stirring constantly, until slightly thickened. Add a small amount of hot bouillon mixture to egg yolk; beat well; stir into hot bouillon. Remove from heat and pour over meatballs.

* * *

CHITLINS — Little Kitchen Special

5 POUNDS CHITTERLINGS *
2 RED PEPPER PODS, CUT IN PIECES
6 WHOLE CLOVES
1 BAY LEAF
2 GARLIC CLOVES
1 LARGE ONION, WHOLE
1 STALK CELERY, WITH LEAVES
1 TEASPOON BLACK PEPPER
1/4 CUP VINEGAR
BOILING SALTED WATER

* Chitterlings (chitlins) are the small intestines of the hog and are available at certain butcher shops (in CONUS), also can be found in the frozen foods of some super markets.

Soak chitterlings in cold water to cover for at least 6 hours. Drain. Thoroughly clean and wash. Place in kettle with pepper pods, cloves, bay leaf, garlic, onion, celery, black pepper and vinegar. Add boiling salted water to cover. Simmer gently until tender (approximately 4 hours). At this point be prepared to depart the premises, leaving the exhaust fan on and all windows and doors open (and hope for a good cross ventilation). Upon your return be sure to bring some good room deodorizers with you.

Fried Chitlins: Drain the boiled chitlins and cut into small pieces. Dip in beaten egg, then in cracker crumbs, or dip in a fritter batter. Fry in deep hot fat until golden brown.

* * *

SAUERBRATEN (Marinated pot roast) Annemarie Knox

INGREDIENTS FOR MARINATING:

3 1/2 POUNDS BEEF, CHUCK ROAST OR RUMP ROAST
1 CUP VINEGAR
1 CUP WATER
1 SMALL ONION
1 CARROT
2 SPRIGS CELERY LEAVES
1 1/2 LEVEL TEASPOON SALT
4 CLOVES
1 LARGE BAY LEAF
5 WHOLE PEPPERCORNS
4 JUNIPER BERRIES

INGREDIENTS FOR COOKING:

2 ROUNDED TABLESPOONS LARD OR CRISCO
2 ROUNDED TABLESPOONS FLOUR
2 SMALL TOMATOES
1 PINT SOUP STOCK
1/2 PINT HEAVY SOUR CREAM
SALT AND PEPPER TO TASTE

Marinating:
Cut the onion in wedges and separate. Cut the carrot in slices about 1/8 inch thick. Put all the ingredients for marinating, except the beef, in an enamel pot. Bring to a low simmer. Cover. Simmer for 15 minutes. Let cool. Wash the beef and place in a glass or plastic container. Pour the marinade over the beef making sure that it is completely covered. If there is not enough marinade to cover beef, add boiling water. Cover. Let marinate 3 days unrefrigerated or 5 days refrigerated. Turn beef in marinade once every day.

Cooking:
Remove beef from marinade and dry. Retain marinade. Melt lard or crisco in frying pan and brown beef on all sides. Cut tomatoes in thin wedges and add to pot, mashing them in the hot fat from the frying pan. As soon as the tomatoes are soft, add vegetables from marinade to pot. Add 1 cup of the marinade, cover and simmer slowly for 1 hour, adding marinade as necessary so that there is always a little water in the pot to keep from burning. Remove beef and keep warm. Add flour to the melted fat in the pot and stir in. Add soup stock and stir well with a fork to dissolve the crust on the bottom of the pan. Simmer 10 minutes. Stir in sour cream. Again bring to simmer. Salt and pepper to taste. Strain gravy and serve. Serves 6 persons.

* * *

POOLGOGIE — Rita Gale

1 LARGE ROAST
1 CUP SESAME OIL
1 1/2 CUPS SOY SAUCE
3 CARROTS
6 GREEN ONIONS
1 TEASPOON SALT
2 TEASPOONS PEPPER
1 1/2 CUP SUGAR

Slice roast thin; make slices approximately 2 inches long and 2 inches wide. Add sesame oil and soy sauce. Chop carrots thin and long. Chop green onions small. Add salt, pepper and sugar. Mix all ingredients together well. Leave overnight in refrigerator to marinate.

Lightly grease a skillet with sesame oil and thin butter slices. Add meat mixture and cook over low heat until browned well. Drain juice from meat as you go. Juice from mixture can be used over rice if desired.

* * *

STEAK MARINADE — Rita Gale

ANY AMOUNT OF STEAK
1/2 CUP VINEGAR
2 TEASPOONS SESAME OIL
2 TEASPOONS SOY SAUCE
4 TEASPOONS SUGAR
2 TEASPOONS KETCHUP
4 TEASPOONS THOUSAND ISLAND DRESSING

Take steak and make cuts into it slightly. Mix all other ingredients together well. Take steaks and lay in flat square pan. Pour mixture on top of steaks. Set in refrigerator overnight and cover. Cook steaks as desired. Gives good flavor to steaks.

* * *

VENNISON — Betty Speer

Not really a recipe - just a hint for those lucky enough to be given some of this meat. If you will marinate it overnight in a good red wine (do not use cooking wine found on many grocery shelves as it has salt and other additives in it) - I prefer a good port, then cook it quickly over medium high heat in a lightly oiled or buttered skillet; this will tenderize it. And for those who do not like a really gamey taste, it leaves a very mild flavor.

* * *

BARBEQUED BRISKET OF BEEF — Nancy Smith

3 to 5 POUND BRISKET OF BEEF
2 TABLESPOONS LIQUID SMOKE
1 TEASPOON ONION SALT
2 TEASPOONS WORCESTERSHIRE SAUCE
1 1/2 TEASPOON SALT
1 TEASPOON GARLIC POWDER
2 TEASPOONS CELERY SALT
2 TEASPOONS PEPPER

Mix all ingredients and rub into both sides of brisket. Seal in foil and refrigerate overnight. Place wrapped meat in roaster and bake 4 hours at 300°. Roll back foil, spread with barbeque sauce; bake for another hour, basting several times.

BARBEQUE SAUCE FOR ABOVE

1/4 CUP OLIVE OIL
1/4 CUP FINELY DICED ONION
1 CLOVE GARLIC, PRESSED
1 1/2 CUP CATSUP
1/2 CUP WATER
2 TABLESPOONS WORCESTERSHIRE SAUCE
1 TABLESPOON LIQUID SMOKE
1 BAY LEAF
1/2 TEASPOON SALT
1 TEASPOON CHILI POWDER
1 TEASPOON DRY MUSTARD
3 TABLESPOONS BROWN SUGAR

Combine ingredients in saucepan, mixing well. Bring to a boil and simmer for 30 minutes. Stir occasionally.

* * *

CHICKEN - OUTDOORS — Betty Speer

CHICKEN PIECES
1 BOTTLE ITALIAN DRESSING
1 JAR ORANGE MARMALADE

Marinate chicken in Italian Dressing overnight or from morning 'till evening. Ready grill (charcoal should be white and hot). Put grill at medium setting and place chicken pieces on it. Now add jar of marmalade to marinade. When chicken is about half done start basting with orange marmalade mix. Baste and turn often. This burns easily but is well worth the effort when it's done and you taste it.

* * *

WIENER SCHNITZEL — Annemarie Knox

A short lesson on Wiener Schnitzels. They are named after Vienna, which in German is spelled Wien and pronounced "ween". They don't have a thing to do with weenies.

A Wiener Schnitzel should be:

1. Light as a feather
2. Golden brown
3. Crisp outside
4. Juicy inside

If it's not all four, it's not, definitely not, a Wiener Schnitzel.

4 VEAL CUTLETS, AS LARGE AS YOUR HAND, 3/8 INCH THICK
2 EGGS
3 CUPS BREAD CRUMBS
LARD OR CRISCO
SALT AND PEPPER
2 LEMONS
3 SMALL FIRM TOMATOES
2 BUNCHES PARSLEY

Preheat oven to 180°. Wash Schnitzel and dry. Pound them about ten times on each side with a tenderizing hammer or about fifteen times on each side with the edge of a saucer. Salt and pepper both sides. Break eggs in a bowl, salt and pepper, and beat well with a fork. Heat lard or Crisco in frying pan (with two pans you will be finished sooner).

Prewarm 4 plates.

Dip Schnitzel in egg, both sides, then in bread crumbs. It must be completely and quite thickly covered. Fry in frying pan on medium high heat. Do not crowd Schnitzel in the pan. As soon as outside is golden brown reduce heat and continue frying until done through. As the Schnitzel are done, place on a cookie sheet in the prewarmed oven to keep hot until all are done (if your cook more than your pan can hold at one time), place on prewarmed plates, garnish with tomato wedges, parsley and a lemon wedge. Serve immediately. Let the guest squeeze the lemon juice on the Schnitzel at the table. Serves 4 persons.

* * *

RAISIN SAUCE — Dallys Kemph
(Very good with Ham)

1/2 CUP SUGAR
2 TABLESPOONS CORNSTARCH
1 TEASPOON DRY MUSTARD
1 TABLESPOON VINEGAR
1 CUP RAISINS
2 TABLESPOONS LEMON JUICE
1 1/2 CUP WATER

Mix sugar, cornstarch and mustard. Slowly add vinegar, raisins, lemon juice and water. Stir over medium heat until it boils.

* * *

BARBECUE SAUCE — Pat Richards

Note that this sauce contains neither sugar nor tomatoes which tend to scorch.

6 TABLESPOONS WORCESTERSHIRE SAUCE
3 TABLESPOONS COMMERCIAL STEAK SAUCE
2 TABLESPOONS VINEGAR
1/2 CUP BUTTER OR MARGARINE
JUICE OF 2 LEMONS
SEVERAL DASHES TABASCO SAUCE

Melt butter, then stir in all other ingredients. Serve with chicken, beef or spareribs.

* * *

FIVE EASY BUTTER SAUCES — Mickey Wood

Each of these sauces produces 1/2 cup, which can go a long way. If you don't need that much, cut the amounts. In a small saute or saucepan, combine ONE STICK BUTTER plus one of the following additions:

1 TABLESPOON PARSLEY LEAVES - for fish or vegetables

2 TEASPOONS PAPRIKA - for fish or potatoes

1 TO 2 TABLESPOONS GRATED PARMESAN - for cauliflower or broccoli

1/3 CUP SLIVERED OR SLICED ALMONDS - for "Julienne" cut green beans

2 TABLESPOONS FRESH DICED SHALLOTS OR ONIONS - for fish or peas.

* * *

MUSTARD SAUCE BY MARYROSE — Eleanore Horton

3 TABLESPOON DRY MUSTARD
1 TABLESPOON SUGAR
1 EGG
1/2 CUP CIDER VIENGAR
1 TABLESPOON SALAD OIL

Mix mustard and sugar; add egg, making smooth paste. Slowly add vinegar, beat until smooth. Cook 5 minutes on LOW heat (beware of splatters as they will burn). Cool; add oil and beat until smooth. Store in covered container. Improves with age.
A favorite of mine, given to me by my mother.

* * *

RAISIN SAUCE — Fran Johnson
(Especially good with ham)

2 TABLESPOONS BUTTER, MELTED
2 TABLESPOONS FLOUR
2 CUPS APPLE CIDER
1/2 CUP SEEDLESS RAISINS

In saucepan, blend together butter and flour. Remove from heat and slowly blend in cider. Add raisins. Cook until mixture boils, stirring constantly, then boil 1 minute more. Remove from heat. Serve hot. Makes 2 cups.

* * *

MINT SAUCE — Fran Johnson
(Excellent with roast lamb)

1 1/2 TABLESPOONS CONFECTIONERS SUGAR
3 TABLESPOONS HOT WATER
1/3 CUP FINELY MINCED MINT LEAVES
1/2 CUP VERY MILD WINE VINEGAR

Dissolve confectioners sugar in hot water. Cool. Then blend in mint leaves and wine vinegar. Let stand 1/2 hour before serving. Serve cool. Makes 1 cup.

* * *

ORANGE-CURRANT SAUCE — Fran Johnson
(For roast duck, lamb, ham or chicken)

1/2 CUP RED CURRANT JELLY
GRATED RIND OF 1 ORANGE
1/8 TEASPOON SALT
1/8 TEASPOON CAYENNE PEPPER
1 TABLESPOON PREPARED MUSTARD
JUICE OF 2 ORANGES

Put jelly into bowl and break up with fork. Dissolve mustard in orange juice; add this mixture and all other ingredients to jelly. Beat well. Serve hot or cold.

HOLLAENDISCHE SOSSE (Hollandaise Sauce) Annemarie Knox

1/4 LEVEL CUP SIFTED FLOUR
1/4 CUP COLD WATER
4 EGGS
1 PINT (2 CUPS) SOUP STOCK, STRAINED AND CLEAR
2 TABLESPOONS LEMON JUICE
1/4 POUND BUTTER
SALT

Mix flour and water together well, no lumps. Combine flour and water mixture, eggs, soup stock and lemon juice together in the top of a double boiler. Beat together well with an egg whick. Cut cold butter in chunks about as big as beans. Put top part of double boiler over boiling water. Whip constantly. While whipping add the butter chunks one at a time until they are mixed in. Continue cooking, whipping constantly until mixture thickens. Salt to taste and serve immediately.

Incidentally, some people add either one teaspoon of hot German mustard or 1/2 teaspoon of grated nutmeg to Holandaise sauce, but I don't recommend it.

Serve with broccoli, cauliflower, Bruessels sprouts, asparagus, fish, fowl and veal.

* * *

KRAEUTERBUTTER (Herb Butter) Annemarie Knox

1/4 POUND BUTTER
2 LEVEL TABLESPOONS FINELY CHOPPED FRESH PARSLEY
1/2 ROUNDED TEASPOON GROUND DRIED TARRAGON
1/2 ROUNDED TEASPOON DRIED DILL
1 ROUNDED TEASPOON FINELY MINCED FRESH CHIVES
1 ROUNDED TEASPOON DRIED CHERVIL
1 ROUNDED TEASPOON MINCED ONION
2 TEASPOONS LEMON JUICE
SALT

Allow butter to come to room temperature. Whip with a fork until light and fluffy in a small steel or glass saucepan. Important - do not use aluminum pan. Add all ingredients and whip together. Let stand overnight in a cool place. Salt to taste. Whip lightly just before serving.

Serve well chilled on hot fried, baked or roasted meats.

* * *

BEARNAISE SAUCE

Annemarie Knox

A classic French sauce resembling hollandaise, but flavored with fresh herbs, shallots and vinegar. It is served over grilled meats, and is also delicious on fish, chicken and egg dishes. The sauce was originally made in a French restaurant and named in honor of King Henry IV, who was called the Great Bearnais. Bearn is a French province in the Pyrenees.

1 TABLESPOON MINCED ONION OR SHALLOT
1/2 TEASPOON LEAF TARRAGON, CRUMBLED
1/8 TEASPOON PEPPER
1/2 CUP DRY WHITE WINE
1 TABLESPOON TARRAGON
VINEGAR
2 EGG YOLKS
1/2 CUP (1 STICK) BUTTER OR MARGARINE, MELTED
DASH CAYENNE
1 TEASPOON CHOPPED FRESH PARSLEY

Combine onion, tarragon, pepper, wine and vinegar in a small saucepan. Heat to boiling, then simmer, uncovered, 8 to 10 minutes, or until liquid measures about 1/3 cup. Strain into a cup.

Beat egg yolks slightly with wire whisk in the top of a double boiler, stir in about 1/3 of the melted butter, place over simmering water.

Beat in strained liquid, alternately with remaining butter. Continue beating until mixture is fluffy-thick. Remove from heat at once. Stir in cayenne and parsley. Makes about 1 cup.

* * *

HOMEMADE HOT SAUCE FOR TACOS

Lois Topar

1 CAN JALEPENO PEPPERS, WHOLE
1 LARGE CAN WHOLE PEELED TOMATOES
1 MEDIUM OR LARGE ONION, CUT UP AND PUT IN THE BLENDER
1 CAN GREEN CHILIES, WHOLE

Pul all ingredients into blender. Chop for 1 1/2 to 2 minutes or until it's as fine as you want it, or less time if you like it a bit chunky.

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7 Z IFP

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SWEET POTATO SURPRISE — Mary Ulrich (Taif)

1 CAN (1 POUND) WHOLE SWEET POTATOES (HALVED LENGTHWISE)
1/4 TEASPOON SALT
1/4 TEASPOON CINNAMON
1 CAN (2 CUPS) APRICOT HALVES
1 1/4 CUP BROWN SUGAR
1 1/2 TABLESPOON CORNSTARCH
2 TABLESPOONS BUTTER
1 TEASPOON ORANGE PEEL (SHREDDED)
1/2 CUP PECAN HALVES

Place sweet potatoes in greased 10x6" dish. In saucepan combine sugar, cornstarch, salt, cinnamon and orange peel. Drain apricots and reserve syrup. Stir 1 cup of syrup into cornstarch mixture. Cook for 2 minutes or so. Add butter, nuts and apricots and pour over potatoes. Bake at 375° for 30 minutes.

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CABBAGE TOMATO CASSEROLE — Anna Piper (Taif)

2 CUPS CHOPPED CABBAGE
1 CAN TOMATOES
1 CUP CHEESE
2 SLICES TOAST, BUTTERED AND CUT INTO CUBES

Cook cabbage with small amount of water. Arrange cabbage in casserole, add tomatoes and top with toast. Sprinkle cheese on top and bake 30 minutes at 350°.

* * *

LATVIAN SAUTEED SAUERKRAUT — Ilga Celms

2 POUNDS SAUERKRAUT (900 g.)
1 ONION, CHOPPED
1/2 CUP GOOSE FAT OR BACON FAT
1/2 BAY LEAF
WATER
CARAWAY SEEDS

Strain sauerkraut and retain some juice. Put all the ingredients in large saucepan; add water (just a little so it won't burn). Cover and simmer 1 1/2 hours on low heat. Yield: 6 servings.

You also may add chopped apples (or some people add sugar) to cut back on the tartness, but I find if I drain it real well that's all that's needed.

By adding a lot of water with the sauerkraut and bacon fat, you can have sauerkraut soup which is very good.

* * *

BROCCOLI CASSEROLE — Delia Clark

2 PACKAGES FROZEN CHOPPED BROCCOLI
1/4 CUP BUTTER
8 OUNCES OF VELVEETA CHEESE (OR KRAFT)
1 TUBE RITZ CRACKERS, CRUSHED
1/2 CUP BUTTER

Cook frozen vegetables in boiling water until they separate; then drain. Melt cheese in 1/4 cup butter and add to vegetables. Pour into a well buttered casserole dish to prevent sticking. Combine crushed crackers with remaining butter. Blend well and spread on top of vegetables. Bake in 350° oven for 20 minutes.

* * *

QUICK CORN RELISH — Fran Johnson

1 CUP VINEGAR
1/2 CUP SUGAR
1 TEASPOON SALT
1 TEASPOON WHOLE CELERY SEED
1/2 TEASPOON WHOLE MUSTARD SEED
1/2 TEASPOON HOT PEPPER SAUCE
2 CANS (16 OR 17 OUNCE) WHOLE KERNEL CORN, DRAINED OR 3 CUPS FROZEN OR FRESH CORN, COOKED, COOLED AND DRAINED
(MEXICORN MAY BE USED AND IS VERY GOOD)
1/4 CUP MINCED GREEN PEPPER
1/4 CUP MINCED ONION
2 TABLESPOONS CHOPPED PIMIENTOS

Combine vinegar, sugar, salt, celery seed, mustard seed and hot pepper sauce in medium saucepan. Bring to a boil and cook 3 minutes. Add vegetables and heat until very hot, but not boiling. Spoon into sterilized jars and seal, or store in refrigerator in airtight container. For best flavor let stand 24 hours before serving.

* * *

CRISPY OVEN POTATOES — Jerry Murry

1/4 CUP BUTTER OR MARGARINE, MELTED
1 TABLESPOON GRATED ONION
1 TABLESPOON CHOPPED PARSLEY
1/2 TEASPOON DRIED WHOLE THYME
1/2 TEASPOON SALT
1/8 TEASPOON PEPPER
4 LARGE UNPEELED POTATOES, THINLY SLICED
1 1/2 CUPS (6 OUNCES) SHREDDED CHEDDAR CHEESE

Combine first 6 ingredients. Layer potatoes in a lightly greased 13x9x2" baking dish, brushing each layer with butter mixture. Bake at 425° for 40 minutes or until potatoes are done. Top with cheese; bake 5 minutes more or just until cheese melts.

* * *

COPPER CARROTS

3 POUNDS CARROTS
1 CUP VINEGAR
1 CUP SUGAR
1 TABLESPOON WORCESTERSHIRE SAUCE
1 CAN TOMATO SOUP
1 TEASPOON MUSTARD
1/2 CUP SALAD OIL
1 GREEN PEPPER, SLICED
3 ONIONS, SLICED

Scrape and slice carrots. Boil in salted water for 10 minutes. Mix together vinegar, sugar, Worcestershire sauce, tomato soup, mustard and salad oil. Pour mixture over drained carrots. Add green pepper and onions. Refrigerate overnight. Serve cold.

* * *

COPPER PENNY CARROTS

2 POUNDS CARROTS
WATER
1 MEDIUM RED ONION, SLICED
1 PACKAGE (10 OZ.) FROZEN PEAS
1 SMALL GREEN PEPPER, SLICED
1 CAN (10 3/4 OZ.) CONDENSED TOMATO SOUP
1/2 CUP VEGETABLE OIL
1 CUP SUGAR
3/4 CUP CIDER VINEGAR
1 TEASPOON PREPARED MUSTARD
1 TEASPOON WORCESTERSHIRE SAUCE
1/2 TEASPOON SALT
1/4 TEASPOON PEPPER

Peel and slice carrots. Place in a medium saucepan with a small amount of water. Cover and cook until crisp-tender, about 5 minutes; do not overcook. Rinse under cold water to stop cooking; drain and cool. Separate onion slices into rings. In a medium bowl, alternate layers of cooked carrots, peas, onion rings and green pepper. In another medium bowl, mix remaining ingredients until smooth. Pour over vegetables. Cover and refrigerate overnight. May be refrigerated up to 2 weeks. Makes 8 servings.

* * *

BROCCOLI CASSEROLE — Jodie Young

1/2 CAN CREAM OF MUSHROOM SOUP
1/2 CUP CHEDDAR CHEESE, GRATED
1 EGG, BEATEN
1/2 CUP MAYONNAISE
1 TABLESPOON MINCED ONION
1 PACKAGE FROZEN CHOPPED BROCCOLI, THAWED SLIGHTLY

Combine all ingredients and place in a buttered casserole. Top with bread crumbs. Bake at 350° for 30 minutes.

* * *

BLAUKRAUT OR ROTKOHL (Red Cabbage) — Annemarie Knox

1 LARGE HEAD OF RED CABBAGE
1 1/2 TABLESPOON LARD OR CRISCO
1 MEDIUM ONION
2 BAY LEAVES, WHOLE
10 CLOVES
2 TABLESPOONS VINEGAR
1 OR 2 LARGE APPLES
1/2 TEASPOON CORNSTARCH
SALT
1/2 TEASPOON SUGAR

Cut cabbage in quarters and cut out stem. Grate cabbage fairly fine. Finely dice the onion. Melt lard or Crisco in a large pot and lightly brown onion. Add grated cabbage and stir until fat is absorbed. Add bay leaves, cloves, vinegar, sugar and a little water to steam. Steam covered for 1/2 hour. Peel and core apples. Cut into slices about 1/4 inch thick. Add apples, salt to taste and steam an additional 1/2 hour.

Mix cornstarch with a little cold water. If there is about a cup of water remaining in the pot, add cornstarch-water mixture and stir in. If not, add water. Remove bay leaves and serve. Serves about 4 to 6 persons.

* * *

ASPARAGUS CASSEROLE — Eleanore Horton

2 CANS CUT ASPARAGUS, DRAINED
1 CAN CREAM OF MUSHROOM SOUP
1 SMALL ONION, CHOPPED AND SAUTEED IN BUTTER UNTIL SOFT
1/4 CUP CHOPPED ALMONDS
4 OUNCES GRATED CHEDDAR CHEESE
1 CUP CRUSHED POTATO CHIPS (Reserve 1/3 cup potato chips)

Mix all ingredients and place in greased casserole and bake at 350° for 30 minutes or until bubbling hot. Sprinkle reserved potato chips over top and bake 2 minutes.

* * *

GREEN BEAN SUPREME

2 CUPS GREEN BEANS - 1 POUND CAN or 10 OZ. PKG COOKED AND DRAINED
2 TABLESPOONS BUTTER
1 MEDIUM STALK CELERY, SLICED
1/4 CUP SLIVERED ALMONDS
1 TEASPOON SALT
DASH PEPPER

In medium saucepan, saute celery and almonds in butter over medium heat, about 10 minutes, or until celery is tender and almonds lightly brown. Add beans, salt and pepper. Toss lightly. Heat through. Serves 6.

* * *

KARTOFFELKNOEDEL — Annemarie Knox

Kartoffelknoedel are "Potato dumplings" about the size of a tennis ball. It would be a black Sunday in a real Bavarian household if there weren't Kartoffelknoedel on the table to go with the pork roast or beef roast.

6 POUNDS LARGE (they're easier to grate) POTATOES
2 EGGS
1 ROUNDED TABLESPOON FLOUR
1 LEVEL TEASPOON SALT
2 SLICES WHITE BREAD
BUTTER
1 TABLESPOON VINEGAR
1/4 TO 1/2 TEASPOON SULFUR

Cook 2 pounds of the potatoes. Drain and let cool. Peel remaining potatoes and place in a large pot. Put the sulfur in an old saucer, set the saucer on the raw potatoes and light. Cover the pot tightly and let sit 15 minutes (this bleaches the potatoes; otherwise the Knoedel won't be snow white). Remove potatoes and finely grate into a bowl with water and vinegar. Squeeze out grated potatoes as much as possible in a dish towel. Peel cooked potatoes and grate. Cut bread into 1/4 inch squares and fry in butter.

Mix raw and cooked potatoes and other ingredients well. Form six balls as big as baseballs with 5 to 6 squares of bread in the middle of each. Cook in boiling water 15 to 20 minutes. Do not overcook as they will fall apart. Drain and serve hot.

They're work, but boy are they good. Mmmmmmm!

* * *

ZUCCHINI PARMIGIANA — Linda Gruber

3/4 CUP VEGETABLE OIL
1 CLOVE GARLIC
4 MEDIUM ZUCCHINI - CUT LENGTHWISE, 1/4" THICK
GARLIC SALT
GROUND PEPPER
CRUSHED OREGANO LEAVES
1 1/2 CUPS SPAGHETTI SAUCE
1/3 CUP PARMESAN CHEESE
1/2 POUND MOZZARELLA CHEESE, THINLY SLICED

Heat oil with garlic in skillet over medium heat. Saute zucchini slices a few at a time on both sides until lightly brown. Drain well on paper towel. Discard remaining fat. Put a layer of zucchini slices in skillet and season lightly with garlic salt, pepper and oregano. Cover with some spaghetti sauce, parmesan cheese and mozzarella. Repeat layers ending with mozzerella cheese. Sprinkle with oregano, cover and put on low heat until cheese is melted. Serves 4.

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STUFFED JALAPENOS — Given to me by Debbie McNeil
Vera Manbeck (Taif)

12 CANNED JALAPENOS
1 PACKAGE (8 OZ.) CREAM CHEESE
1 EGG
1 CUP MILK
SALT AND PEPPER TO TASTE
BREAD CRUMBS
FLOUR
DEEP FAT FOR FRYING

Slice jalapenos in half lengthwise, remove seeds and put in bowl. Mix 1/4 of seeds with cream cheese. Stuff peppers with cheese and freeze. Combine egg, milk, salt and pepper. After peppers are frozen, roll in flour, dip in egg-milk mixture, and then roll in bread crumbs. Press mixture firmly around jalapenos and return to freezer until ready to fry. At serving time, drop frozen jalapenos into deep fat (325°) until crispy and brown (less than a minute usually).

* * *

CORN, EGG, OLIVE AND RAISIN CASSEROLE — Jodie Young

1 MEDIUM ONION, MINCED
1 MEDIUM GREEN PEPPER, FINELY CHOPPED
1/2 CUP BUTTER
1 CAN (17 OUNCES) CREAM STYLE CORN
1 MEDIUM TOMATO, CHOPPED
1/2 TEASPOON PEPPER
1 TEASPOON SUGAR or HONEY
2 EGG YOLKS
1/2 CUP CHOPPED GREEN or RIPE OLIVE
1/2 CUP SEEDLESS RAISINS
2 HARD COOKED EGGS, CHOPPED
1/4 TEASPOON POWDERED THYME
SALT TO TASTE

Cook onion and pepper in butter for 3 or 4 minutes. Reserve half of mixture. To remainder add corn and tomato; cook for 5 minutes. Add pepper, sugar and egg yolks and cook for 10 minutes, stirring occasionally. To reserved onion and pepper mixture, add olives, raisins, hard cooked eggs, thyme and salt. Spread half corn mixture in baking dish. Top with olive mixture and then remaining corn mixture. Bake 350° about 20 minutes.

* * *

GREEK SPINACH PIE (Greece) — Michelle Walls

1 PACKAGE (10 OZ.) FROZEN CHOPPED SPINACH
1/2 POUND FETA CHEESE or SHARP CHEDDAR
1 PINT (2 CUPS) COTTAGE CHEESE
4 EGGS
6 TABLESPOONS FLOUR
1/2 TEASPOON SALT
1/2 TEASPOON PEPPER
1 OR 2 TEASPOONS BUTTER

Take the spinach from the freezer and let it thaw unopened (takes at least one hour).

Preheat oven to 350°.

Crumble the feta cheese with fork (or grate it). Drain the thawed spinach. In one mixing bowl mix the feta (or cheddar) cheese with the thawed spinach and the cottage cheese. In another bowl mix the eggs, flour, salt and pepper. Combine the two mixtures into one bowl and mix well. Grease the baking pan with the butter and pour the mixture into the pan and spread it evenly. Bake the pie for 1 hour. Put tip of table knife in the middle; if done knife will come out clean. Remove and let cool. Cut into squares and place on a platter.

* * *

SWISS GREEN BEANS (Switzerland) — Gloria Walls

2 POUND CANS FRENCH STYLE GREEN BEANS
2 TABLESPOONS MARGARINE
2 TABLESPOONS FLOUR
1 TEASPOON SALT
1/4 TEASPOON BLACK PEPPER
1 TEASPOON SUGAR
1 CUP SOUR CREAM
1/2 TEASPOON GRATED ONION
1/4 POUND GRATED SWISS CHEESE
1 TO 1 1/2 CUP CRUSHED CORN FLAKES
1 TABLESPOON MELTED MARGARINE OR BUTTER

Drain green beans. Melt 2 tablespoons margarine; add flour, salt, pepper, sugar, sour cream and grated onion. Fold the beans into above mixture. Spread in a 2 quart buttered casserole, sprinkle top with Swiss cheese and finally top with buttered crushed corn flakes. Bake at 375° for 30 minutes. Serves 8.

* * *

BAKED AUBERGINES (EGG PLANT) Anna Zelbst

1 LARGE AUBERGINE
25 GRAMS BLACK OLIVES, THINLY SLICED
2 TEASPOONS CAPERS
FRESH PARSLEY
GRATED CHEESE
BREADCRUMBS
2 TABLESPOONS OLIVE OIL

Cut the aubergine in half lengthwise and carefully empty the inside with a teaspoon. Chop the pulp and put in a container. Add 2 tablespoons of breadcrumbs, grated cheese (as desired) and the olives. Mix well together. Heat 1 tablespoon of olive oil in a pan and fry the mixture for 5 to 10 minutes over a low flame. Boil water in a pan and add salt. After water is boiling, put the aubergine in it and boil for just 5 minutes; then drain. With the remaining olive oil, oil an oven proof dish. Put the aubergines in. Add capers and chopped parsley to the mixture and mix well. Divide the mixture into the two halves of aubergine; then sprinkle with grated cheese. Bake in oven for 25 minutes. Serve hot. Serves 2.

* * *

BAKED SWEET POTATOES Anna Zelbst

1 LARGE ONION
2 POUNDS SWEET POTATOES
1 TABLESPOON OIL
SALT AND PEPPER
1 EGG
1 CUP MILK
2 OUNCES GRATED CHEESE
CHOPPED PARSLEY

Peel and slice onion. Peel and thinly slice potatoes. Heat oil in frying pan and fry onion for 5 minutes until soft and browned. Butter an oven proof dish; place a layer of potatoes in the bottom and cover with a layer of onions. Keep on layering until dish is full. Season with salt and pepper. Beat the egg in a bowl. Place milk in saucepan and bring just to a boil. Stir milk into the egg and pour over sweet potatoes. Sprinkle with grated cheese and chopped parsley. Bake in a moderately hot oven for 1 hour. Serve hot. Serves 3 to 4.

* * *

SOUTHERN BLACK-EYED PEAS Sadie Keller

2 CANS BLACK-EYED PEAS
1 CAN WATER
2 TABLESPOON SHORTENING (BACON FAT PREFERABLY)
1 TABLESPOON SUGAR

Bring ingredients to boil. Simmer for 30 to 40 minutes. Serve with hot corn bread and pork.

* * *

STUFFED POTATOES — Mickey Wood

4 OUNCES TUNA, WATER PACKED
2 TABLESPOONS DICED CELERY
2 TABLESPOONS CHOPPED CHIVES
1/4 CUP SHREDDED CHEDDAR CHEESE
1 TABLESPOON MAYONNAISE OR PLAIN YOGURT
SOUR CREAM (OPTIONAL)

Place a baked potato in a baking dish or aluminum foil. Split potato lengthwise without cutting all the way through. Lightly fluff inside of potato with fork.

Mix tuna, celery, chives and mayonnaise or yogurt. Stuff potato with tuna mixture. Top with shredded cheese. Broil or bake in 400° oven until cheese melts. Top with sour cream if desired.

* * *

COLCANNON — Marilyn Sipple
A very Irish dish!

2 POUNDS POTATOES
1 1/2 CUPS MILK, BOILED
6 SCALLIONS, CHOPPED
1 1/2 CUPS SHREDDED CABBAGE
2 TABLESPOONS BUTTER, MELTED
1 TABLESPOON CHOPPED PARSLEY
SALT AND PEPPER TO TASTE

Boil the potatoes and mash. Add the boiled milk and the chopped scallions. Beat until fluffy. Boil the cabbage for 5 minutes; drain. Add to the potatoes along with the melted butter. Salt and pepper to taste. Serves 6 to 8.

* * *

EXTRA-ORDINARY RICE — Michele Everett

1 CUP COOKED RICE
1/2 CUP MINCED ONION
1 CAN CREAM OF MUSHROOM SOUP
1/2 CUP SOUR CREAM
1/3 CUP APPLE JUICE
1 TEASPOON PARSLEY

Mix all ingredients in 2-quart casserole dish. Cover and bake about 35 minutes (or until liquid is absorbed) in 350° oven. Makes 6 side dish servings.

* * *

BROCCOLI PUFF

Michele Everett

2 CUPS BISCUIT MIX
2 CUPS MILK
20 OZ. BAG FROZEN CUT BROCCOLI, THAWED BUT NOT COOKED
1 CUP GRATED CHEDDAR CHEESE
2 TABLESPOONS SUGAR
3 EGGS

Mix all ingredients in casserole and bake uncovered for 1 hour at 375°. Makes 6 to 8 servings.

May substitute chopped spinach or corn for broccoli.

* * *

CREAMED ONIONS AU GRATIN

Mary Ulrich

2 CANS (16 OZ.) SMALL ONIONS, DRAINED
1 CAN CONDENSED CREAM OF CELERY SOUP
1/2 CUP CHEDDAR CHEESE, SHREDDED
1/4 CUP ALMONDS, CHOPPED AND TOASTED

Heat oven to 375°. Place onions in a deep 1 quart casserole. Gently stir in soup. Sprinkle with cheese and nuts. Bake 20 to 25 minutes until hot and cheese has melted. Serves 4 to 6. Garnish with chopped parsley and paprika.

* * *

POTATOES ROMANOFF

Lois Manos

5 CUPS COOKED DICED POTATOES (ABOUT 6 MEDIUM POTATOES)
2 TEASPOONS SALT
2 CUPS COTTAGE CHEESE, SMALL CURD
1 CUP SOUR CREAM
1/4 CUP ONION, MINCED
1 SMALL CLOVE GARLIC (OR GARLIC SALT TO TASTE)
1 CUP NATURAL CHEDDAR CHEESE, SHREDDED

If starting with raw potatoes, boil them with their skins on just until tender. Cool them, then peel and cube them. Add 1 teaspoon salt.

Combine cottage cheese, cheese, sour cream, onion, garlic and remaining 1 teaspoon salt. Combine cheese mixture with diced potatoes and pour into buttered 1 1/2 quart casserole. Top with grated cheese and paprika. Bake at 350° for 30 to 40 minutes. Better if cooked, cooled and reheated. Serves 6 to 8.

You can use frozen cottage hash browns for the potatoes. Use half of a 2 pound package.

* * *

SWEET POTATO SOUFFLE

From Khobar Cooks
1979-80 Edition

3 CUPS COOKED, MASHED SWEET POTATOES
1 CUP SUGAR (IF USING CANNED POTATOES, USE ONLY 1/4 CUP)
1/2 TEASPOON CINNAMON
2 EGGS, BEATEN
1/2 CUP MILK
1/2 TEASPOON SALT
1/3 CUP OLEO

Mix all ingredients thoroughly; pour into greased baking dish and cover with -

TOPPING for Sweet Potato Souffle

1 CUP LIGHT BROWN SUGAR
1 CUP CHOPPED NUTS
1/3 CUP FLOUR
1/2 CUP SOFTENED OLEO

Mix all topping ingredients thoroughly. Crumble over potato mixture. Bake at 350° for 35 minutes.

* * *

OKRA

Jo Powers

Hint for Okra lovers: Okra (Called Ladies Fingers in Middle East) Wash well, handling okra gently. Trim stem end and if using more mature okra, rub off fuzz with a nylon scourer. Young okra does not need this. Dry okra well with cloth. Place in a bowl and add 1/2 cup vinegar to each pound of okra. Toss gently with your hands. Be sure all okra are coated with the vinegar. Let set for 30 minutes. Rinse well with sweet water. Dry and use it in your favorite recipe. This treatment of the vinegar prevents it from becoming a slimy mess while cooking.

Cooking hint: At end of cooking a good old Texas style pot of pinto beans, cover top with okra and cook until tender. Put okra is separate dish when done and serve as side dish with the beans.

Another good and yummy way to prepare this is to place a pile of okra in a piece of heavy duty foil. Cover with lots of good butter and your favorite seasonings. Make a drugstore fold. Place on a cookie sheet on middle shelf in oven preheated to 350°. Bake about 20 minutes or longer according to the amount of okra you use. Remove from oven and leave in foil until you are ready to serve it.

* * *

ONION POTATOES

Betty Speer

1 STICK (1/4 POUND) MARGARINE
1 ENVELOPE LIPTON ONION SOUP MIX
6 MEDIUM BAKING POTATOES (ABOUT 5 TO 6 INCHES LONG)
6 PIECES OF ALUMINUM FOIL

Melt margarine, add soup mix, stir blending thoroughly. Scrub potatoes and make slices 1/2 to 1 inch thick, but do not cut all the way through. Place potato on sheet of foil that is large enough to fold over individual potato and seal. Gently pull slices apart and spoon margarine-onion soup mix into slots. When you have done this to all the potatoes, pour remaining mix over the tops, pull foil up around them and seal. Bake in 375° to 400° oven until potatoes squeeze easily. These are excellent cooked in charcoal coals too. To protect your oven from leaks place on cookie sheet or piece of foil.

* * *

REFRIED BEANS

Nancy Smith

1 LB. DRIED PINTO OR PINK BEANS
5 CUPS WATER
1 OR 2 MEDIUM SIZED ONIONS, DICED (OPTIONAL)
1/2 TO 1 CUP BACON DRIPPINGS OR LARD
SALT TO TASTE

Combine beans in pan with water and onions. Bring to boil, cover and remove from heat for 2 hours. (Or soak beans overnight in cold water). Return to heat, bring to boil and simmer slowly until beans are very tender, about 3 hours. Mash beans with potato masher and add hot bacon drippings. Mix well; continue cooking, stirring frequently until beans are thickened and fat is absorbed. Salt to taste. Serve while hot, they may also be reheated. Makes 5-6 cups.

* * *

QUICK CREAMY CABBAGE

6 CUPS SHREDDED CABBAGE
1/2 TEASPOON SALT
1/2 CUP WATER
1 PACKAGE (3 OZ.) CREAM CHEESE, CUT IN PIECES
1/2 TEASPOON CELERY SEED
DASH OF PEPPER

Cook cabbage in boiling salted water in covered saucepan 5 minutes or until just tender. Do not drain. Add cheese, celery seed and pepper and stir until cheese is melted. Makes 4 servings.

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7 Z IFP

Breads

I N D E X

BREADS

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YEAST BREADS

Jeannie Anderson

Some good cooks frankly admit that they have never baked a really successful loaf of yeast bread. If you're in this category, or if you have never even tried to make yeast bread, the basic information following is addressed to you. Follow the ten steps in the recipe for Basic White Bread and we think you'll discover that there are satisfactions in bread making that can't be duplicated by any other cooking skill.

If, on the other hand, you have already mastered the techniques of bread baking, we suggest you skip this introductory information and go on to other recipes. You'll see some delightful ways to vary the shape and flavor of yeast bread when you bake it yourself. One kind is as easy as the other, once you've mastered the basic steps.

TEMPERATURE AND YEAST

Choose a time to start making bread when your kitchen is warm (about 80°). When you work with yeast, temperature is of special importance. A living organism, yeast does its work best at just the right warmth. When there's not enough heat, its action is sluggish; when there's too much, the yeast dies. If you've ever had bread dough that refused to rise, chances are that you inadvertently killed the yeast action.

If you have been unable to bake successful bread in the past, or if you are a novice at bread baking, use thermometers to check air and liquid temperature - an ordinary room thermometer and a candy thermometer will do nicely. After a few baking successes, you can do without these aids. If you don't have a candy thermometer, test the temperature of the liquid by placing a few drops on your wrist. If you cannot feel it, or if it feels comfortably warm (not hot), the temperature is 98°, or just a few degrees above body temperature.

THE "WHYS" OF BREAD MAKING

To understand what goes on when you bake a loaf of bread, let's analyze a recipe to see what each ingredient does.

FLOUR contains a protein substance called gluten, which has the unique property when wet of stretching to become an elastic framework. The amount and strength of gluten varies with the flour. You'll notice that bread recipes seldom state an exact amount of flour. This is because the amount and quality of gluten are never exactly the same, and flour's absorptive properties vary with temperature and humidity. These are also the reasons why exact times for beating and kneading cannot be given - rather you must learn to recognize when the mixture "feels" right.

MILK or WATER are the liquids usually used for making yeast bread. Milk gives bread a velvety grain and adds nutrients. Breads made with all water have heavier, crisper crust - French bread is an example. Sometimes other liquids, such as fruit juices, are used for special flavors. Water is the best medium for dissolving dry yeast, so whatever recipe you use, be sure at least 1/4 cup of the liquid is water to dissolve the yeast.

YEAST comes in both dry and compressed forms; they give equally good results, but the dry form is less perishable. (To determine whether compressed yeast is usable, crumble it between your fingers. If it crumbles easily, it is still good.) When the yeast is put into action in the dough, fermentation begins, and carbon dioxide is given off. This gas gets trapped in the glutenous framework of the dough and causes it to stretch and rise.

FAT is in bread mainly for flavor, but it also contributes to its tenderness. Salad oil is the most convenient fat to use because it is already a liquid. But many cooks prefer to use melted butter or margarine for the flavor. You may want also to brush hot loaves of bread lightly with butter to give them softer, shinier crusts.

SALT and SUGAR are for flavor, too. You can vary the flavor of bread by using brown sugar, molasses, honey, or syrup in place of granulated sugar; but if you use a liquid sugar, reduce the other liquid in the recipe by an equal amount. The more sugar in a recipe the browner the crust becomes.

EGGS and OTHER INGREDIENTS are sometimes added to bread for special flavors. In addition, eggs add richness, tenderness, and a golden color. When you use egg in our basic recipe, beat it slightly, then let its volume replace an equal amount of the liquid in the recipe. Additions such as spices, herbs, raisins, or nuts can be added to the bread recipe without adjusting proportions.

WHAT TO DO IF . . .

If there's no warm spot in your kitchen when it's time for the bread to rise, use a heavy pottery bowl; warm it with hot water before you start, and repeat this before placing the dough back in the bowl to rise. Set it to rise on a high shelf (heat rises). Or set the bowl of dough in the sink in warm water (around 80°); add warm water as it cools. Or let it rise in an unheated oven with a large pan of hot water on a shelf below.

If you are interrupted while making bread, there are several solutions, depending on what you are doing at the time. If you're beating or kneading it, don't worry about stopping; you will simply find the dough easier to handle when you return: if you're likely to be gone for more than 15 minutes, however, cover the bowl (or if the dough is on the board, invert the bowl over it) to prevent drying.

If it's not convenient to shape the loaves when the dough has doubled, punch it down to get out all the air, cover, and let rise again. Each subsequent rising period will take a little less time.

If the shaped dough in the pans rises too much (overproof) before you get it into the oven, turn it out, knead or squeeze out all the air bubbles, reshape, and let rise in the pans again.

HOW TO FREEZE UNBAKED BREAD DOUGH

You can freeze unbaked bread and roll dough for short periods. However, for best results, plan to keep them for no longer than two weeks in your freezer.

To freeze unbaked bread, shape the loaves, wrap them in plastic film or foil, and freeze, being careful that the dough is on a flat surface so it will keep its shape until frozen. When you shape the dough, be sure that it fits easily into the baking pan. It will spread a little before it freezes. When you are ready to finish the bread, remove a loaf from the freezer, put it in a greased loaf pan (the size specified in the recipe) and let it thaw and rise in a warm place until almost doubled in bulk - about 6 hours for a standard size loaf. (Or thaw the loaf in your refrigerator overnight. The next day, unwrap and put into a loaf pan, and let rise in a warm place - it will take about 2 hours.)

To freeze rolls, shape them on greased baking sheets or in muffin pans, as indicated in the recipe. Cover the pans of shaped rolls with plastic film or foil and set them directly into the freezer. As soon as they're completely frozen, remove rolls from baking pans and store them in freezer bags or other freezer wrappings. Exceptions are the rolls shaped in muffin pans, which are best frozen and stored in the pans. Carefully label each package. To use the frozen rolls, remove them from the freezer about 2 hours before you plan to bake them. Arrange them again on the greased baking pans about 1 inch apart. Cover pans loosely with a clean cloth and set in a warm place to thaw and rise until almost doubled in size (takes 1 1/2 to 2 hours). Bake as directed in recipe.

If you should run short of time for shaping rolls, you can wrap and freeze the dough at the time you punch it down after the first rising. When you want to use it, the dough must be thawed (about 3 hours at room temperature or overnight in the refrigerator), then shaped, and allowed to rise.

BASIC WHITE BREAD

For this basic recipe, you'll need two bread pans (either 5 1/4 by 9 1/4-inch size, or 4 1/2 by 8 1/2); they can be metal or glass. For mixing, a heavy pottery bowl is ideal; it holds the heat best, but any bowl of about 4-quart size will do.

You'll need about 6 cups of flour, but sift an amount well in excess of this into a large bowl for convenience in dipping it out as you need it. Heat the milk to just below the boiling point to scald it, then let it cool to about 105° if you are using dry yeast; or cool to 95° if you are using compressed yeast. (An easier way is to use 1 cup evaporated milk, which needs no scalding, with 1 cup very hot water - the resulting temperature is usally about right. Or dissolve 1/4 cup dry skim milk in 1 7/8 cups (2 cups minus 2 tablespoons) warm water. (To make one loaf of bread from basic recipe, halve all ingredients except yeast and warm water; use 1 package yeast dissolved in 1/4 cup warm water. In step 8, shape into one loaf.)

BASIC WHITE BREAD (Continued)

1/4 CUP WARM WATER (105° FOR DRY YEAST, 95° FOR COMPRESSED YEAST)
1 PACKAGE YEAST, ACTIVE DRY OR COMPRESSED
2 CUPS SCALDED MILK (COOL TO 105° OR 95°)
2 TABLESPOONS MELTED BUTTER OR MARGARINE, OR SALAD OIL
2 TEASPOONS SALT
2 TABLESPOONS GRANULATED SUGAR
6 TO 6 1/2 CUPS REGULAR ALL-PURPOSE FLOUR (SIFT BEFORE MEASURING)

Step 1. Pour water into bowl; add yeast and stir until dissolved. Stir in the scalded and cooled milk, then add the melted butter, salt and sugar; stir until well blended.

Step 2. Stir in 3 cups of flour, 1 cup at a time. Add 4th cup of flour, and beat until dough is smooth and elastic (rest when you get tired). Mix the 5th cup of flour in to make a stiff dough.

Step 3. Measure 6th cup of flour, sprinkle about half of it on board. Turn out dough onto heavily floured area of board. Keep a coating of flour on the dough as you begin to knead.

Step 4. With floured hands, fold dough toward you with fingers; push firmly away with heel of your hand. Add more flour to board as it's kneaded in - until the dough no longer sticks.

Step 5. Kneading is finished when non-sticky dough is smooth and satiny. Put dough in greased bowl, grease top lightly. Cover bowl and set in warm place (about 80°) to rise.

Step 6. Let dough rise until almost doubled (about 1 1/2 hours at 80°). Test by inserting two fingers about 1/2 inch into risen dough - if indentations remain, the dough is ready to shape.

Step 7. Punch dough down; squeeze out air bubbles with your hands; shape into a smooth ball. Grasp in center of ball and squeeze dough to divide into equal portions for the 2 loaves.

Step 8. Form each loaf by squeezing dough to press out air bubbles; shape into smooth oval. Turn over in one hand; with other hand, pinch seam in center, turn ends, seal.

Step 9. Place shaped loaves in 2 greased or oiled loaf pans. Brush tops lightly with melted butter. Cover with a clean towel; place in a warm place (about 80°) and let rise about 1 1/2 hours or until double in bulk.

Step 10. Bake in a moderately hot oven (400°) for 20 minutes, then continue baking about 25 minutes longer at 350° until done. Remove, brush with melted butter and cool on cake racks away from drafts.

* * *

BASIC DINNER ROLLS

This is a good basic roll dough that can be shaped into either plain pan rolls or fancy roll shapes. You might want to make a quantity of these and freeze some as described previously.

1 PACKAGE YEAST, ACTIVE DRY OR COMPRESSED
1/4 CUP WARM WATER (LUKEWARM FOR COMPRESSED YEAST)
2 EGGS, PLUS ENOUGH SCALDED AND COOLED MILK TO MAKE 2 CUPS LIQUID
1/2 CUP (1/4 POUND) MELTED BUTTER OR MARGARINE
1 1/2 TEASPOONS SALT
1/2 CUP SUGAR
6 CUPS REGULAR ALL-PURPOSE FLOUR (SIFT BEFORE MEASURING)

Sprinkle yeast into large bowl; add warm water and stir until dissolved. Add eggs, milk, butter, salt, and sugar, and stir until well blended. Stir in 3 cups of the flour, beating until smooth after each cup is added. Add the fourth cup of flour; beat until dough is smooth and elastic. Stir in the fifth cup of flour to make a stiff dough. Measure the sixth cup of flour and sprinkle about half of it on a board.

Turn the dough out onto the heavily floured board and with well-floured hands knead dough until it is smooth and elastic (about 5 to 7 minutes), using the remaining flour as needed. Place dough in a well-buttered bowl and butter the top lightly. Cover and let rise in a warm place until almost doubled in bulk (1 1/2 to 2 hours).

When dough has almost doubled, punch it down, squeezing the air bubbles out with your hands. Divide dough into four parts, wrap each in plastic film, and refrigerate until chilled. (You can eliminate this last step, but the rolls are much easier to shape with chilled dough.) Using one piece of the chilled dough at a time, shape either plain pan rolls or fancy shapes, as desired. To shape pan rolls, pinch off pieces of dough about 1-inch in diameter and form into smooth balls; arrange about 15 balls of dough in each greased round or square 8 or 9-inch baking pan, allowing about 1-inch between them. For variety, some 1-inch balls of dough can be shaped to make clover leaf rolls. To assemble clover leaf rolls arrange 3 smooth 1-inch balls in each greased muffin cup. Let rolls rise in a warm place until almost doubled in size. Bake in a hot oven (425°) for about 10 minutes or until browned.

Note: For especially tender-crusted rolls, you can brush the tops with melted butted or margarine before baking; or for crisper-crusted rolls, brush tops with milk, or with 1 egg beaten with 1 teaspoon milk.

* * *

Lois Topar

COUNTRY OATMEAL BREAD

5 1/2 TO 6 CUPS SIFTED FLOUR
1 TABLESPOON SALT
2 CUPS MILK
1/4 CUP BUTTER
1/4 CUP BROWN SUGAR
2 PACKAGES DRY YEAST
1/4 CUP LUKEWARM WATER
2 CUPS ROLLED OATS
MELTED BUTTER
2 TABLESPOONS WHEAT GERM

Sift 3 cups of the flour with salt into large bowl. Heat milk, butter and brown sugar together until very warm. Add to flour mixture, beating until smooth and well blended. Dissolve yeast in water; stir into batter and mix well. Stir in oats and then enough additional flour to make a stiff dough. Turn out on floured board; knead 8 to 10 minutes until smooth and elastic, adding flour as necessary. Place in greased bowl, brush top with melted butter and sprinkle with wheat germ. Cover and set in warm place to rise until doubled, about 1 hour. Punch down and shape into two loaves. Place in greased loaf pans and again brush with melted butter, cover and let rise until doubled. Bake in preheated 375° oven for 40 minutes. Cool on wire rack before slicing.

* * *

RAISED BUTTERMILK BISCUITS

Jeannie Anderson

This cross between biscuits and rolls has some of the flavor of each. The crust is tender, with a delicate and even texture.

1 TABLESPOON SUGAR
2 TABLESPOONS WARM WATER (LUKEWARM FOR COMPRESSED YEAST)
1 PACKAGE YEAST, ACTIVE DRY OR COMPRESSED
2 CUPS REGULAR ALL-PURPOSE FLOUR (SIFT BEFORE MEASURING)
1 TEASPOON BAKING POWDER
1 TEASPOON SALT
2 TABLESPOONS SHORTENING
2/3 CUP BUTTERMILK

In a small bowl, mix sugar with the water; add yeast and stir to dissolve. Sift flour again with the baking powder and salt into a large bowl. Cut in the shortening to fine crumb stage, as you would for ordinary biscuits. Add buttermilk and the yeast mixture; mix to a moderately stiff dough. Knead lightly for a few seconds; roll to 1/2-inch thickness. Cut into biscuits, using a 2 or 2 1/4-inch biscuit cutter. Arrange in a greased baking pan so biscuits barely touch each other; prick tops with a fork, and brush with melted butter. Let rise in a warm place until almost doubled in bulk, about 30 or 40 minutes. Bake in a hot oven (425°) for 10 to 15 minutes. Makes about 1 dozen.

* * *

CREAM CHEESE BRAIDS — Jerry Murry

1 (8-OZ.) CARTON COMMERCIAL SOUR CREAM, SCALDED
1/2 CUP SUGAR
1/2 CUP BUTTER OR MARGARINE, MELTED
1 TEASPOON SALT
2 PACKAGES DRY YEAST
1/2 CUP WARM WATER (105° to 115°)
2 EGGS, BEATEN
4 CUPS ALL-PURPOSE FLOUR
FILLING (recipe follows)
GLAZE (recipe follows)

Combine scalded sour cream, sugar, butter, and salt; mix well, and let cool to lukewarm. Dissolve yeast in warm water in a large mixing bowl; stir in sour cream mixture, then eggs. Gradually stir in flour (dough will be soft). Cover tightly, and chill overnight.

Divide dough into 4 equal portions. Turn each portion out on a heavily floured surface, and knead 4 or 5 times. Roll each into a 12X8" rectangle. Spread one-fourth of filling over each rectangle, leaving a 1/2-inch margin around edges. Carefully roll up jellyroll fasion, beginning at long side. Firmly pinch edges and ends to seal. Carefully place rolls, seam side down, on greased baking sheets.

Make 6 equally spaced X-shaped cuts across top of each loaf. Cover and let rise in a warm place (85°), free from drafts, until doubled in bulk (about 1 hour). Bake at 375° for 15 to 20 minutes. Spread loaves with glaze while warm. Yield: 4 (12-inch) loaves.

FILLING:

2 (8-OZ.) PACKAGES CREAM CHEESE, SOFTENED
3/4 CUP SUGAR
1 EGG, BEATEN
1/8 TEASPOON SALT
2 TEASPOONS VANILLA EXTRACT

Combine all ingredients. Process in food processor or electric mixer until well blended. Yield: about 2 cups.

GLAZE:

2 CUPS SIFTED POWDERED SUGAR
1/4 CUP MILK
2 TEASPOONS VANILLA EXTRACT

Combine all ingredients, mixing well. Yield: about 1 cup.

* * *

BOSTON BROWN BREAD — Lois Manos

1 1/2 CUP RAISINS
1 1/2 CUP BOILING WATER

Pour over raisins and let stand until lukewarm.
Add:

1 CUP SUGAR
2 3/4 CUP FLOUR
1 CUP CHOPPED NUTS
1 TABLESPOON SHORTENING
1 EGG
1 TEASPOON BAKING POWDER
1 TEASPOON SODA
1 TEASPOON SALT

Mix and divide in 5 equal parts. Bake in 5 small soup cans (greased). Bake 45 minutes in 350° oven.

* * *

APPLE CHEESE NUT BREAD — Marilyn Sipple

3 CUPS BISQUICK OR BISCUIT MIX
3/4 CUP SUGAR
1/2 TEASPOON CINNAMON
1 EGG
1/2 CUP MILK
2 CUPS COARSLEY CHOPPED APPLE
1/2 CUP SHREDDED SHARP CHEDDAR CHEESE
1 CUP CHOPPED NUTS

Combine biscuit mix, sugar, cinnamon, egg and milk. Add apple, cheese and nuts and mix well. Pour into greased 9X5X3 loaf pan. Bake at 350° for 1 hour or until done.

* * *

BISQUICK MIX — Linda Gruber

8 CUPS FLOUR
1 1/2 CUPS NON FAT DRY MILK
1 CUP BUTTER
5 TABLESPOONS BAKING POWDER
1 TABLESPOON SALT

Combine all ingredients except butter. Mix well with fork. Work butter in with fingers until very fine. Store in airtight container in cool place. Yield: 11 cups.

* * *

LAST-MINUTE GINGERBREAD MUFFINS — Jerry Murry

1 CUP SHORTENING
1 CUP SUGAR
1 CUP DARK MOLASSES
4 EGGS
2 TEASPOONS SODA
1 CUP BUTTERMILK
4 CUPS ALL-PURPOSE FLOUR
1 TABLESPOON PLUS 1 TEASPOON GROUND GINGER
1 TEASPOON GROUND ALLSPICE
1/2 TEASPOON GROUND NUTMEG

Cream shortening; gradually add sugar, beating until light and fluffy. Stir in molasses. Add eggs, one at a time, beating well after each addition. Dissolve soda in buttermilk. Combine flour and spices; add to creamed mixture alternately with buttermilk, beating well after each addition. Cover and store in refrigerator until ready to bake. (Batter can be kept in refrigerator up to 3 weeks.) To bake, spoon batter into greased muffin pans, filling two-thirds full. Bake at 350° for 20 minutes.

* * *

BRAN MUFFINS — Jodie Young

4 CUPS BRAN CEREAL WITH RAISINS (like Raisin Bran)
2 1/2 CUPS ALL-PURPOSE FLOUR
1 CUP SUGAR
1/2 CUP CHOPPED WALNUTS
2 1/2 TEASPOONS BAKING SODA
1 TEASPOON SALT
2 BEATEN EGGS
2 CUPS BUTTERMILK
1/2 CUP COOKING OIL

In a large bowl stir together bran cereal with raisins, flour, sugar, nuts, baking soda and salt. Make well in center.

In another bowl beat together eggs, buttermilk and oil. Add to the flour mixture, stirring just until moistened (batter will be thick). Cover and store in the refrigerator up to 3 weeks. Or you can bake immediately in muffin cups. Bake at 375° for 25-30 minutes.

* * *

LEMON BREAD

Jeannie Anderson

1/2 CUP SHORTENING
1 CUP SUGAR
2 EGGS, SLIGHTLY BEATEN
1 1/4 CUPS REGULAR ALL-PURPOSE FLOUR (SIFT BEFORE MEASURING)
1 TEASPOON BAKING POWDER
1/2 TEASPOON SALT
1/2 CUP MILK
1/2 CUP FINELY CHOPPED NUTS
GRATED PEEL OF 1 LEMON
1/4 CUP SUGAR
JUICE OF 1 LEMON

Cream shortening with sugar; mix in eggs. Sift flour again with baking powder and salt. Alternately add the flour mixture and the milk to shortening mixture, stirring constantly. Mix in the nuts and lemon peel. Bake in a greased 5 by 9-inch loaf pan in a moderate oven (350°) for 1 hour. Combine the 1/4 cup sugar with the lemon juice and pour over the top of the loaf when it comes from the oven. (You can poke a few holes in the top before pouring over the juice if you wish.) Makes 1 loaf.

* * *

RAISIN OATMEAL BREAD

Jeannie Anderson

This unusual bread required neither eggs nor fat. Let the dough stand in the loaf pan about 20 minutes before baking; it will develop a better texture.

1 CUP REGULAR ALL-PURPOSE FLOUR (SIFT BEFORE MEASURING)
1 CUP RYE FLOUR (SIFT BEFORE MEASURING)
1 TEASPOON BAKING POWDER
1 TEASPOON SALT
1 TEASPOON SODA
1 CUP ROLLED OATS
1/4 CUP SUGAR
1/2 CUP MOLASSES
1 1/4 CUPS BUTTERMILK
1 CUP RAISINS
1/2 CUP CHOPPED WALNUTS

Combine all-purpose and rye flours, and sift them again together with baking powder, salt and soda. Stir in the oats and sugar. Gradually add molasses and buttermilk, and beat until mixture is smooth. Stir in raisins and walnuts. Pour into a greased 9 by 5-inch pan. Let stand at room temperature 20 minutes. Bake in a moderate oven (350°) for 1 hour. Cool and turn out of pan. Makes 1 loaf.

* * *

HONEY-CREAM CHEESE WHOLE WHEAT BREAD — Nancy Smith

2 PACKAGES DRY YEAST
1/2 CUP WARM WATER
1/2 CUP HONEY
2/3 CUP (SMALL CAN) EVAPORATED MILK
WATER
4 OUNCES CREAM CHEESE, SOFTENED
3 CUPS WHOLE WHEAT FLOUR
1/2 CUP WHEAT GERM
1 1/2 TEASPOON SALT
3 CUPS ALL-PURPOSE FLOUR (APPROXIMATELY)

Sprinkle yeast over water in 1-cup measure; stir in 1 teaspoon honey. Continue to stir to dissolve yeast; let stand until bubbly, about 10 minutes. Pour evaporated milk into a 2-cup measure; add water to make 1 1/2 cups liquid. Pour this into medium saucepan; add remaining honey and cream cheese. Heat slowly until cheese starts to melt; beat slightly with wire whisk to blend. Pour into large bowl; cool to lukewarm. Add yeast mixture and stir; then stir in whole wheat flour, wheat germ and salt until smooth. Beat in enough all-purpose flour to make soft dough (about 2 cups). Turn out onto floured surface; knead until smooth and elastic, about 10 minutes, using only as much flour as needed to keep dough from sticking. Place dough in buttered large bowl, turn to bring buttered side up. Cover with damp towel. Let rise in warm place until doubled in bulk, about 1 1/2 to 2 hours. Punch dough down; turn out onto lightly floured surface; knead a few times; invert bowl over dough; let rest about 10 minutes. Divide dough in half; shape into 2 loaves. Place loaves in 2 greased bread pans; cover with towel. Let rise again in warm place about 1 hour or until doubled in size. If desired, after it has risen in pans brush tops with melted butter or honey-water (1/2 teaspoon honey diluted with 2 teaspoons water); sprinkle with wheat germ. Place rack in lowest position in oven. Bake in preheated 325° oven for 45 minutes or until loaves sound hollow when tapped. Cover loaves loosely with piece of foil after 30 minutes to prevent over-browning. Remove from pans and cool on wire racks. Goes great with soups.

* * *

NEVA'S STIR BREAD — Jeanne Bell

In a large bowl dissolve:

1 PACKAGE DRY YEAST
1/2 CUP WARM WATER (110°)
1/8 TEASPOON GROUND GINGER
1 TABLESPOON SUGAR

Let stand in a warm place until bubbly (about 15 minutes).
Stir in:

2 TABLESPOONS SUGAR
1 CAN (13 OZ.) EVAPORATED MILK
1 TEASPOON SALT
2 TABLESPOONS SALAD OIL

Gradually beat in flour, one cup at a time (batter will be heavy and stiff). Total flour:

4 TO 4 1/2 CUPS ALL PURPOSE, UNSIFTED

Spoon batter in greasted coffee cans (1 or 2 lb.). Cover with greased plastic can lids (can be frozen at this point). Let covered cans stand in warm place until batter pops off the lids (45-55 minutes for 1 lb) (55-60 minutes for 2 lb)* Bake at 350° for 45 minutes for 1 lb. cans; 60 minutes for 2 lb. cans. Brush tops with butter, let cool in cans on rack for 10 minutes. Loosen with knife, cool in upright position on rack.

* If frozen, let batter stand in cans at room temperature until lid pops off (4-5 hours for 1 lb. can) (6-8 hours for 2 lb. can).

VARIATIONS:

LIGHT WHEAT BREAD

Replace sugar with 3 tablespoons honey. Use 1 1/2 cups whole wheat flour and 3 cups all-purpose flour, unsifted.

RAISIN NUT BATTER

Add to yeast mixture:

1 TEASPOON CINNAMON
1/2 TEASPOON NUTMEG
STIR 1/2 CUP (EACH) RAISINS AND WALNUTS WITH FINAL FLOUR

* * *

COORS BISCUITS — Mickey Wood

Makes 12 3-inch biscuits or 24 1 1/2-inch biscuits.

2 CUPS ALL-PURPOSE FLOUR
1 TEASPOON SALT
4 TEASPOONS BAKING POWDER
1/3 CUP BUTTER
3/4 CUP MILK WITH COORS ADDED IN MAKING THE COMBINED MIXTURE OF 3/4 CUP

Preheat the oven to 500° degrees. Sift the flour with the salt and baking powder into a large mixing bowl. Cut in the butter with two knives or a pastry blender until the mixture has the texture of coarse crumbs. Pour in the milk, all at once and stir with a fork until just mixed. Place the dough on a lightly floured board and knead briefly. Roll the dough out to about 1/2-inch thickness and cut it into rounds. Place the biscuits on a lightly greased baking sheet and bake until golden brown, about 8 to 10 minutes.

* * *

IRISH SODA BREAD — Marilyn Sipple

4 CUPS SIFTED ALL-PURPOSE FLOUR
1/4 CUP GRANULATED SUGAR
1 TEASPOON SALT
1 TEASPOON BAKING POWDER
2 TABLESPOONS CARAWAY SEED
1/4 CUP BUTTER OR MARGARINE
2 CUPS CURRENTS
1 1/3 CUPS BUTTERMILK
1 EGG, UNBEATEN
1 TEASPOON BAKING SODA
2 TABLESPOONS BUTTER

Heat oven to 375°. Grease 2 Pyrex pie pans.

In mixing bowl, sift first 4 ingredients. Stir in caraway seed. With pastry blender or 2 knives, cut in butter until like coarse cornmeal. Stir in currents. Combine buttermilk, egg and soda. Stir into the flour mixture until just moistened. Knead dough lightly on floured surface. Dough will be sticky. Shape into 2 balls and place in the 2 pie pans. With a sharp knife, mark a 4" cross 1/4" deep in the center of each. Bake at 375° about 1 hour until nicely browned. Brush with butter. Serve warm or cold.

* * *

"PIRAGI" (LATVIAN BACON ROLLS) Ilga Celms

Dough mixture:

4 CUPS MILK
4 PACKAGES YEAST
2 STICKS (BARS) SWEETENED BUTTER
1 HEAPING TEASPOON SALT
4 TEASPOONS SUGAR

Heat milk and add 3 cups flour (approximately). Melt yeast and sugar and add to heated mixture. Mix ingredients with wooden spoon and let it rise approximately 15 to 20 minutes, covered with wax paper and towel.

Melt butter and let it cool - then add to above ingredients and more flour and let it set (rise).

Meat mixture:

3 LBS. BACON OR CANADIAN BACON (HAM IF YOU DESIRE)
1 LARGE ONION(CHOPPED FINELY)

Chop bacon very fine, add onion, salt and pepper to taste and pan fry above mixture to get rid of some of the fat - drain.

Roll out dough on floured surface. Then using a glass press out circles of dough and fill with 1/2 to 1 teaspoon (depending on size of circles) of meat filling. Fold in half and press seam closed tightly and shape into crescent or half moon shape. Keep seam of Piragi underneath, place on well greased cookie sheet and baste with well beaten egg. Place in 375° oven and bake until golden brown, approximately 10 minutes.

* * *

BADISCHE APFELROLLE (Baden Apple Roll) Cristel Clements

1 (10 OZ.) PACKAGE FROZEN PUFF PASTRY TARTS: THAWED
1/2 CUP ORANGE MARMALADE
3 MEDIUM APPLES, PEELED AND SLICED
2 TABLESPOONS CHOPPED ALMONDS
2 TABLESPOONS RAISINS
2 TABLESPOONS SUGAR
1 TEASPOON CINNAMON

Press dough together; roll out in a large rectangle about 12X8 inches. Spread marmalade on surface of dough, leaving a 1 inch margin on all sides. Place apples on top of marmalade on half of the dough. Sprinkle chopped almonds, raisins, sugar and cinnamon on the apple slices. Fold other half of pastry over apples. Bake in a hot oven (400°) for 30-35 minutes or until pastry is lightly browned.

* * *

OVERNIGHT CRUNCH COFFEE CAKE

Betty Speer

Mix ingredients and refrigerate overnight.
Bake fresh for breakfast.

2 CUPS SIFTED FLOUR
1 TEASPOON BAKING POWDER
1 TEASPOON BAKING SODA
1 TEASPOON CINNAMON
1/2 TEASPOON SALT
2/3 CUP BUTTER OR REGULAR MARGARINE
1 CUP SUGAR
1/2 CUP BROWN SUGAR, FIRMLY PACKED
2 EGGS
1 CUP BUTTERMILK
1/2 CUP BROWN SUGAR, FIRMLY PACKED
1/2 CUP CHOPPED WALNUTS
1/2 TEASPOON CINNAMON
1/4 TEASPOON NUTMEG

Sift together flour, baking powder, baking soda, 1 teaspoon cinnamon and salt. Cream together butter, sugar and 1/2 cup brown sugar until light and fluffy. Add eggs, one at a time, beating well after each addition.

Add dry ingredients alternately with buttermilk, beating well after each addition. Spread batter in greased and flour 13X9X2" baking pan.

Combine 1/2 cup brown sugar, walnuts, 1/2 teaspoon cinnamon and nutmeg; mix well. Sprinkle over batter. Refrigerate 8 hours or overnight.

Bake in 350° oven for 45 minutes or until done. Cut in squares and serve warm.

This is from the Country Fair Cookbook. It's become a regular feature whenever our family gathers for a holiday breakfast or whenever we can get together.

* * *

Sandra Hills

HUNGARIAN CREPE SUZETTES
(PALACSINTA)

2 CUPS FLOUR
3 CUPS MILK
5 WHOLE EGGS
1/2 CUP SUGAR
1 TEASPOON SALT
1 TEASPOON VANILLA

Beat eggs and sugar until frothy, add salt and 1 1/2 cups of milk, beat in flour slowly, until very smooth, then add remaining milk to have a very thin batter. Butter griddle and heat to sizzling point, pour 1/4 cup of batter in griddle and swish around until the entire bottom of pan is covered. When lightly browned, with a spatula, turn over and brown. Remove and keep warm. After each suzette always butter the griddle well.

Cottage Cheese Filling:

1 LB. PRESSED OR DRY COTTAGE CHEESE
1/2 CUP SUGAR
1/4 TEASPOON SALT
2 WHOLE EGGS
3 TABLESPOONS SOUR CREAM

Beat the sugar, eggs, salt and sour cream together, mix in the cottage cheese, mix well. Spread each suzette generously with cottage cheese filling. Roll up and place in a buttered glass baking dish. Spread top with sour cream and bake at 350° for 35 minutes.

Apple Filling:

3 LARGE APPLES, WASHED AND PARED
3/4 CUP SUGAR
3/4 CUP CUTTER

Core, halve and thinly slice the apples. Melt butter in a heavy skillet, add sliced apples and cover with sugar. Cover and slowly steam for one-half hour, turning occasionally until apples are soft. Keep warm until ready to serve. Makes enough filling for 8 or 10 inch Palacsinta.

* * *

EASY KALACS
(LUSTA KALACS)

Sandra Hills

4 CUPS FLOUR, UNSIFTED
1/2 LB. BUTTER
4 EGG YOLKS
4 TABLESPOONS SUGAR
2 CAKES YEAST
1 CUP LUKEWARM MILK
1 TEASPOON SALT

Dissolve yeast in half the milk. Mix dry ingredients (flour, sugar and salt), and mix in butter. Mix the remaining milk with the beaten egg yolks and yeast mixture and add to dry ingredients. Work dough until smooth, divide into two parts and form into (2) round balls, let stand 10 minutes, then roll out 1/2 inch thick and spread with walnut or poppy seed filling. Roll up like a jelly roll and place in well buttered pan and let rise 2 hours. Brush the top before baking with beaten egg and bake at 350° for about 40 to 45 minutes.

Nut Filling:

1 LB. GROUND WALNUTS
1/2 CUP SUGAR
1/2 CUP MILK
1 TABLESPOON BUTTER
1 TEASPOON LEMON JUICE

Heat milk, add sugar and walnuts and stir; add butter and lemon juice. Cool before spreading on dough.

Poppy Seed Filling:

1/2 LB. GROUND POPPY SEED
3/4 CUP SUGAR
1/2 CUP MILK
1 TABLESPOON BUTTER
1 TEASPOON LEMON JUICE

Mix as for nut filling. Cool before spreading on dough.

* * *

GLAZED DONUTS — Vera Manbeck

1 CUP MILK
1/2 CUP FAT
2/3 CUP SUGAR
1/2 CUP MASHED POTATOES
6 CUP FLOUR
1/2 TEASPOON SALT
1 PACKAGE DRY YEAST
1 EGG BEATEN
1/2 CUP POTATO WATER

Scald milk, add sugar, salt, and fat while hot. Let stand 'till cool. Soak yeast in 1/4 cup warm water and 1 teaspoon sugar. When the milk has cooled, add egg, potatoes and potato water and yeast. Beat in flour until stiff enough to handle (takes 6 cups of flour usually). Let stand until nice and light. Roll out 1/2 inches thick, cut with donut cutter, let rise 1 hour, then deep fry.

Glaze for Donuts:

1 1/2 LB. POWDERED SUGAR
1/4 LB (1/2 CUP) OLEO
1/2 CUP HOT COFFEE
1 TEASPOON VANILLA
1 SMALL CAN OF CONDENSED MILK (ABOUT 1/2 CUP)

Melt Oleo and add hot coffee, milk and vanilla. Glaze donuts while hot. Yield: 40 donuts.

* * *

BANANA SURPRISE MUFFINS — Jerry Murry

1 3/4 CUPS ALL-PURPOSE FLOUR
1/3 CUP SUGAR
2 TEASPOONS BAKING POWDER
3/4 TEASPOON SALT
1/4 TEASPOON SODA
1 EGG, BEATEN
1/3 CUP VEGETABLE OIL
1 CUP MASHED RIPE BANANAS
1/4 CUP JELLY OR MARMALADE

Combine first 5 ingredients in a large bowl; make a well in center of mixture. Add egg, oil and banana, stirring just until moistened. Spoon into greased muffin pans, filling one-third full. Spoon 1 teaspoon jelly in center of each muffin cup; spoon remaining batter over jelly, filling each cup two-thirds full. Bake at 400° for 18 to 20 minutes or until done.

* * *

APPLE KUCHEN

Ilga Celms

1/2 CUP BUTTER OR MARGARINE, SOFTENED (1 STICK)
1 PACKAGE BETTY CROCKER YELLOW CAKE MIX
1/2 CUP FLAKED COCONUT
1 CAN (20 OZ.) PIE-SLICED APPLES, WELL DRAINED OR 2 1/2 CUP SLICED, PARED BAKING APPLES.
1/2 CUP SUGAR
1 TEASPOON CINNAMON
1 CUP DAIRY SOUR CREAM
2 EGG YOLKS OR 1 EGG

Heat oven to 350°. Cut butter into cake mix (dry) until crumbly. Mix in coconut. Pat mixture lightly into ungreased oblong pan, 13X9X2 inches, building up slight edges. Bake 10 minutes. Arrange apple slices on warm crust. Mix sugar and cinnamon; sprinkle on apples. Blend sour cream and egg yolks; drizzle over apples (topping will not completely cover apples). Bake 25 minutes or until edges are light brown (do not overbake). Serve warm. Yield: 12 to 15 servings.

Variations:

Pear Kuchen: Substitute 2 cans (16 OZ. EA) sliced pears, drained on paper towels, for the apples and 1 package Betty Crocker Devils Food cake mix or German Chocolate cake mix for the yellow cake mix.

Peach Kuchen: Substitute 1 can (29 OZ.) sliced peaches, drained on paper towel, for the apples and 1 package Betty Crocker white cake mix for the yellow cake mix.

* * *

DATE MUFFINS

1 3/4 CUPS SIFTED FLOUR
2 TABLESPOONS SUGAR
2 1/2 TEASPOONS BAKING POWDER
3/4 TEASPOON SALT
2/3 CUP COARSELY CUT PITTED DATES
1 WELL-BEATEN EGG
3/4 CUP MILK
1/3 CUP SALAD OIL OR MELTED SHORTENING

Sift together flour, sugar, baking powder and salt into mixing bowl; stir in chopped dates. Make a well in the center. Combine egg, milk and salad oil; add all at once to dry ingredients. Stir quickly only till dry ingredients are moist. Drop batter from spoon into greased muffin pans, filling 2/3 full. Bake at (400°) about 25 minutes. - Makes 1 dozen.

* * *

STRUESEL-FILLED COFFEE CAKE — Mimi Russell

1 1/2 CUPS FLOUR
2 TEASPOON BAKING POWDER
1/2 TEASPOON SALT
3/4 CUP SUGAR
1/4 CUP SHORTENING, SOFTENED
1 EGG
1/2 CUP MILK

Sift together flour, baking powder and salt; set aside. Mix thoroughly sugar, shortening, egg and milk. Stir into flour mixture.

STRUESEL MIX:

1/2 CUP BROWN SUGAR
2 TABLESPOONS FLOUR
2 TEASPOONS CINNAMON
3 TEASPOONS BUTTER, MELTED
1/2 CUP NUTS

Combine ingredients. Spread half of the batter into greased and floured pan (8" round or square). Sprinkle with half the Struesel mix. Add remaining batter. Sprinkle remaining streusel over top. Bake 25 to 35 minutes in 375° oven. Yield: 8 servings.

* * *

JUDY'S COFFEE CAKE — Marie Peck

1 BEATEN EGG
1/2 CUP MILK
2 TABLESPOONS MELTED SHORTENING
1 CUP SIFTED FLOUR
1/2 CUP SUGAR
1/2 TEASPOON SALT
2 TEASPOONS BAKING POWDER

Mix all ingredients.

Topping:

1 TABLESPOON MELTED BUTTER
1/4 CUP BROWN SUGAR
1 TEASPOON CINNAMON
1 TEASPOON FLOUR
1/4 CUP CHOPPED NUTS

Preheat oven 375°. Grease pan, fill two-thirds full and bake for 20-25 minutes.

(Receipe from Judy Peck, my daughter in Long Beach, California).

* * *

MORAVIAN ORANGE BREAD WITH FRESH STRAWBERRIES — Michelle Wood

Serves 8 to 10

4 CUPS ALL-PURPOSE FLOUR
PEEL OF 2 ORANGES, GRATED FINE
1 CUP GRANULATED SUGAR
2 1/2 TEASPOONS CREAM OF TARTAR
1 TEASPOON BAKING SODA
PINCH OF SALT
1/2 CUP UNSALTED BUTTER, MELTED, COOLED
2 EGGS, LIGHTLY BEATEN
1/4 CUP MILK - (AT ROOM TEMPERATURE)
1 TEASPOON VANILLA
1 EGG YOLK
4 TEASPOONS ORANGE JUICE
3 TABLESPOONS CONFECTIONERS' SUGAR
1/2 TEASPOON LEMON JUICE
1 PINT FRESH STRAWBERRIES, CLEANED, OR OTHER FRUIT IN SEASON
CONFECTIONERS' SUGAR
SWEETENED WHIPPED CREAM (OPTIONAL)

Heat oven to 375 °. Place the flour in a large bowl. Add the orange peel, granulated sugar, cream of tartar, baking soda and salt. Mix well.

Add butter to the flour mixture with beaten eggs, the milk and vanilla. Combine all ingredients with a fork until mixture holds together. If mixture seems crumbly add more milk until smooth, but not wet.

Transfer the dough to a lightly floured pastry board. Knead several times and roll into a long log shape at least 3 inches high. Carefully place dough on a lightly greased and floured baking sheet, forming the dough into an oval shape, pinching the ends together. Make shallow diagonal cuts about 3 inches apart on the ring's surface.

Combine the egg yolk with 2 teaspoons orange juice. Brush over the top and sides of the dough. Bake in oven until an inserted toothpick (in center of cake) comes out clean. This should be about 30 to 35 minutes. Let stand for about 10 minutes and then transfer to a wire rack.

Combine remaining 2 teaspoons orange juice with 3 tablespoons confectioners' sugar and lemon juice. Drizzle over warm cake. Cool completely!

To serve, transfer cake to a serving platter or stand. Pile the strawberries in the center and "dust" the top with confectioners' sugar. Serve with whipped cream if desired.

* * *

APFELSTRUDEL Annemarie K. Knox

These will be some of the best calories you ever put in your mouth. There is enough here to serve six Bavarians or six Americans.

Ingredients: For the pastry

3 LEVEL CUPS SIFTED FLOUR
2 LEVEL TABLESPOONS SUGAR
1/8 TEASPOON SALT
2 EGGS
3 TABLESPOONS ICE WATER
1/8 LB. BUTTER

For the filling:

3 LBS. JUICY APPLES
1 CUP SUGAR
1 CUP RAISINS
1/2 LEVEL TABLESPOON CINNAMON
1 TEASPOON RUM

For the decoration:

1 EGG YOLK
2 TEASPOONS SUGAR
1/2 CUP SLIVERED ALMONDS

Measurements are important here. Sift the flour once, then lift carefully into a measuring cup with a spoon. Heap slightly, do not pack down or tap cup and cut off with a knife or spatula. Add the sugar and salt and mix together. Add the eggs and mix together. Add the ice water a tablespoon at a time and knead together. Knead the dough well 5 to 11 minutes. The dough will be very stiff. Form into a ball and set aside, covered, for 1/2 hour.

Peel and core the apples. Cut in very thin slices, about 1/16 inch thick, lengthwise, not rings.

Take one half the dough and roll out as thin as possible in a rectangle on a lightly floured pastry board. Pick up the sheet of dough. Make fists of both hands, draped the dough over your hands and pull your hand to the outside. This stretches the dough. Be careful not to tear. Continue this until the sheet is very thin, always working from the middle toward the edges, about 18 inches by 14 inches. This sounds harder than it is. It's really quite easy. Lay the sheet of dough on a well floured pastry cloth. Melt the butter and paint the sheet of dough with 1/2 the butter.

Take 1/2 the apple slices, mix with 1/2 cup sugar, 1/2 cup raisins, 1/4 level tablespoon cinnamon and 1/2 teaspoon rum. Spread immediately on the dough. Roll together tightly to form a long roll. Tuck in the ends and press together to seal. Repeat the above to make the second Strudel. (Con't next page)

APFELSTRUDEL (Con't)

Butter the oven tray (at least 18" long and 12" wide with raised sides) well and preheat the oven to 475°. Beat the egg yolk and paint the two Strudels with egg yolk. Sprinkle a teaspoon of sugar over each and 1/4 cup slivered almonds over each.

Bake as follows:

10 minutes at 475°, then turn heat down to 400° and bake 20 minutes, then turn heat down to 300° and bake 15 minutes. This "stairstepping" of temperatures is very important.

Remove from oven. Remove Sturdels from pan and set on a large serving tray. Pour the juice from the pan over the Strudel and set aside to cool.

Serve either hot or cold. I prefer it ice cold.

* * *

PAT ERNST'S RAISIN NUT BREAD — Marilyn Sipple

1 CUP RAISINS
1 CUP WATER
1 BEATEN EGG
3/4 CUP SUGAR
1/2 TEASPOON VANILLA
1 1/2 CUPS SIFTED FLOUR
1 TEASPOON BAKING POWDER
1/4 TEASPOON BAKING SODA
1/4 TEASPOON SALT
1/2 CUP PECANS

In a saucepan, combine raisins and water; bring to a boil. Remove from heat, cool. Mix together the egg, sugar and vanilla, stir in raisin mixture, beating well. Stir in nuts. Pour into 2 greased and floured 1 lb. fruit or vegetable cans. Bake at 350° for 50-60 minutes. Makes 2 loaves.

* * *

FLOUR TORTILLAS — Mickey Wood

4 CUPS FLOUR
2 TEASPOONS SALT
6 TABLESPOONS SHORTENING
1 TO 1 1/4 CUPS LUKEWARM WATER

Sift flour and salt. Add the shortening and water, stirring until a ball is formed. If necessary you can use more water until bowl is clean of dough. Kneed dough on lightly floured board and make into ball the size of an egg. Let them stand about 15 minutes. Then roll out until they are the size of a salad plate. Bake on hot ungreased griddle or skillet for 2 minutes on one side and turn and cook about 1 minute on the other side.

* * *

DATE-NUT LOAF

Jeannie Anderson

You won't taste a distinct cheese flavor, but Cheddar lends interesting character to this bread and seems to enhance the nut and fruit flavors.

3/4 CUP BOILING WATER
1/2 POUND PITTED DATES, FINELY CUT
2 TABLESPOONS BUTTER OR MARGARINE
1 3/4 CUPS REGULAR ALL-PURPOSE FLOUR (SIFT BEFORE MEASURING)
1/4 TEASPOON SALT
1 TEASPOON SODA
1/2 CUP SUGAR
1 EGG, WELL BEATEN
1 CUP SHREDDED CHEDDAR CHEESE
3/4 TO 1 CUP WALNUTS

Pour boiling water over the dates and butter; let stand about 5 minutes, until all the butter is melted and the mixture has cooled. Sift flour again with the salt, soda, and sugar into a bowl. Stir in the date mixture, beaten egg, cheese, and walnuts. Stir only until well blended. Pour into a well-buttered loaf pan (9 by 5 inches). Bake in a moderately slow oven (325°) for 50 to 60 minutes. Turn out on a rack to cool. Wrap well in foil or clear plastic wrap to store. Makes 1 loaf.

* * *

HONEY PINEAPPLE BREAD

Jeannie Anderson

This crunchy, coarse-textured bread has lots of pineapple and whole bran flavor.

2 TABLESPOONS SALAD OIL
1 CUP HONEY
1 EGG, SLIGHTLY BEATEN
2 CUPS UNSIFTED REGULAR ALL-PURPOSE FLOUR
2 TEASPOONS BAKING POWDER
3/4 TEASPOON SALT
1 CUP WHOLE BRAN
1 CUP PINEAPPLE JUICE
3/4 CUP CHOPPED WALNUTS

In a bowl blend together well the salad oil, honey and egg. Stir in the flour, baking powder, salt, whole bran, and pineapple juice, mixing just until dry ingredients are moistened. Fold in the nuts. Pour batter into a greased 5 by 9-inch bread loaf pan and bake in a moderate oven (350°) for 1 hour or until cake tester comes out clean. Makes 1 loaf.

* * *

CARROT BREAD

Jodie Young

Mix:

1/2 CUP SALAD OIL
1 CUP SUGAR
2 EGGS
1 TEASPOON VANILLA

Stir together:

1 1/2 CUPS FLOUR
1 TEASPOON SODA
1/2 TEASPOON CINNAMON
1/2 TEASPOON SALT

Add dry mixture to wet mixture and stir in:

1 CUP GRATED CARROTS
1/2-1 CUP WALNUTS, IF DESIRED

Bake in greased loaf pan at 350° for one hour. The top will crack, but will be fine.

* * *

PEACH CREAM KUCHEN (GERMANY)

Melba Lozano

2CUPS SIFTED FLOUR
3/4 CUP SUGAR
1/4 TEASPOON BAKING POWDER
1 TEASPOON SALT
1/2 CUP BUTTER (1 STICK)
1 #2 1/2 CAN PEACE SLICES, WELL DRAINED
1 TEASPOON CINNAMON
2 EGG YOLKS
1 CUP SOUR CREAM

Sift flour, 1/4 cup sugar, baking powder and salt together into bowl. Cut in butter with pastry blender or 2 knives until mixture resembles fine crumbs. Transfer to lightly greased 9X9X2 baking pan, press crumbs firmly against bottom and sides. Arrange peach slices evenly over bottom. Mix remaining 1/2 cup sugar and cinnamon, sprinkle over peaches. Bake in 400° oven for 15 minutes. Beat egg yolks blend in sour cream and spoon over Kuchen. Bake for 20 minutes longer or until golden brown. Serve warm or chilled. Apple slices may be used instead of peach slices.

* * *

EVER WONDER WHAT TO DO WITH THOSE DATES THAT GROW OUTSIDE YOUR BACK DOOR?

In middle to late July, when the dates are plump & orangish, cut the tassels off (leaving some for your neighbors & for passing occasionals), tie them in bundles & hang from a beam in the house. They make a dandy conversation piece for the few weeks they take to turn brown, soften & ripen. They are delicious plucked from your "tree" hanging from the beam. But resist temptation if you want date-nut bread in October!

When they are still firm on the stalks, wash them & let them dry, because you can't wash them after they ripen.

Then, when they are brown & crinkly, & pull easily from the stalk, pick your crop of ripe dates & freeze or store in refrigerator until you want them. They don't spoil even if kept for months. The longest mine lasted was Christmas. They were still fresh then, they were just GONE!

HINT: I always freeze them a week just as I do cake mixes, flour, & rice, to kill the little critters that might like them as much as I do. Now, don't let that bother you, remember an insect if 90% protine...I have never seen an insect in my dates, but I still freeze them as a precaution.

7 Z IFP

Desserts

L. Hollerman

I N D E X

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FROZEN MINT DESSERT — Marilyn Sipple

1 CUP REAL BUTTER
2 CUPS SIFTED POWDERED SUGAR
4 EGGS
4 OZ. UNSWEETENED CHOCOLATE, MELTED AND COOLED
2 TEASPOON VANILLA EXTRACT
1 TEASPOON PEPPERMINT EXTRACT
1 TABLESPOON GRAHAM CRACKER CRUMBS
WHIPPED CREAM (OPTIONAL)

In a large mixer bowl at high speed, beat butter and powdered sugar until light and fluffy. Beat in chocolate, vanilla and peppermint extract until light and fluffy.

Spoon into 18 paper lined muffin cups. Sprinkle with optional graham cracker crumbs.

Freeze at least 5 hours or up to two weeks. To serve, remove from freezer, and top with whipped cream if desired. Serves 18.

* * *

CHOCOLATE MOUSSE — Lorna Rogers

1/4 CUP SUGAR
1/3 CUP WATER
1 1/2 CUPS HEAVY CREAM
1 6-OZ. PACKAGE SEMISWEET CHOCOLATE PIECES
3 TABLESPOONS DARK RUM or RUM FLAVORING
3 EGG YOLKS
1/2 CUP TOASTED ALMONDS

Combine sugar and water in small saucepan and boil for 3 minutes. With the metal blade in place, add cream to the beaker of the food processor. Process uninterrupted until a very thick whipped cream forms, about 1 minute. Transfer to a large bowl. Without washing beaker, reinsert metal blade and add chocolate pieces. Process, turning on and off, for 15 to 20 seconds. Continue processing and gradually pour in hot syrup, rum and egg yolks. Add almonds. Process, turning on and off, until almonds are coarsely chopped and evenly distributed, about 20 seconds. Using a spatula, scrape chocolate-almond mixture over whipped cream and fold together. Freeze or chill before serving. Makes 6 servings.

This can be served as a frozen mousse by pouring it into a decorative mold and freezing it for 6 hours. Or, it may be poured into individual cups and served as you would a Pot de Creme au Chocolate.

* * *

BURNT-ALMOND MOUSSE

3/4 CUP SLIVERED ALMONDS
4 EGG YOLKS, BEATEN
3/4 CUP MAPLE SYRUP
3/4 CUP SUGAR
1/2 TEASPOON VANILLA EXTRACT
2 CUPS WHIPPING CREAM
WHIPPED CREAM FOR DECORATION, IF DESIRED
TOASTED CHOPPED ALMONDS FOR DECORATION, IF DESIRED

Chop slivered almonds. In a medium skillet, occasionally stir almonds over low heat until golden; set aside to cool. In a small saucepan, combine beaten egg yolks and maple syrup. Cook and stir over low heat until thickened; set aside to cool. Generously butter a 13" x 9" baking pan; sprinkle with toasted almonds; set aside. In a heavy medium skillet, stir sugar over medium heat until liquified and a golden caramel color. Immediately pour caramelized sugar over almonds. Cool to room temperature. Break into very small pieces by striking with a mallet or handle of a heavy knife. In a large bowl, combine cooked egg yolk mixture, crumbled almond candy and vanilla; set aside. In a medium bowl, whip cream until soft peaks form. Fold into almond mixture. Spoon into a 6-1/2 cup ring mold or bombe mold. Cover with foil or plastic wrap. Place in freezer; freeze until firm, 3 to 6 hours. Place a medium platter or tray in freezer to chill, at least 30 minutes. To unmold, dip frozen mold quickly in and out of lukewarm water to depth of contents. Invert onto chilled platter or tray; remove mold. Decorate with additional whipped cream and almonds, if desired. Makes 6 to 8 servings.

* * *

CHOCOLATE MIDNIGHT MADNESS — Marilyn Sipple

1 GRAHAM CRACKER CRUST
1 PACKAGE 8-OZ. CREAM CHEESE, SOFTENED
1/2 CUP MAYONNAISE
1/2 CUP GRANULATED SUGAR
2 EGGS
1 6-OZ. PACKAGE CHOCOLATE CHIPS, MELTED
1 TEASPOON VANILLA

In a large bowl at medium speed, beat cream cheese and mayonnaise until smooth. Gradually beat in sugar. Beat in eggs, one at a time. Beat in chocolate and vanilla until smooth. Pour into pie crust. Place on cookie sheet. Bake in a 350° oven for 30 to 35 minutes or until set. Chill 4 hours. Serve with ice cream or Kool-Whip. Serves 6.

* * *

PRALINE CUPS
Lacy Southern-style cups to complement your favorite ice cream.

3 TABLESPOONS BUTTER OR MARGARINE, MELTED
1/4 CUP LIGHTLY PACKED BROWN SUGAR
2 TABLESPOONS LIGHT CORN SYRUP
1/4 CUP FINELY CHOPPED PECANS
1/3 CUP ALL-PURPOSE FLOUR
1/8 TEASPOON SALT
6 SCOOPS VANILLA, CARAMEL OR PECAN ICE CREAM

Preheat oven to 375° (190° C.) Grease a large baking sheet; set aside. In a medium bowl, combine butter or margarine, brown sugar, corn syrup, pecans, flour and salt until just blended. Bake 2 cookies at a time on prepared baking sheet. Spoon 1 rounded tablespoonful dough about 3 inches from center top of baking sheet. Spoon another rounded tablespoonful dough about 3 inches from center bottom of baking sheet. Using back of spoon, flatten mounds to 3-inch circles. Bake in preheated oven until golden brown and lacy, 6 to 8 minutes. Cool on baking sheet about 1 minute or until edges are firm enough to lift with spatula. Invert 6 custard cups or coffee cups onto a flat surface. Immediately, place each cookie on an inverted cup to cool. Press edges of cookies down slightly to conform to shape of cup. Repeat with remaining dough. To serve, fill cooled cups with ice cream. Makes 6 servings.

* * *

MAPLE-WALNUT ICE CREAM

1 CUP WALNUTS
4 EGG YOLKS, BEATEN
2 CUPS MAPLE-FLAVORED SYRUP
1 1/2 CUPS MILK
1 TEASPOON VANILLA EXTRACT
2 CUPS WHIPPING CREAM

Preheat oven to 325° F (165° C). Arrange walnuts over bottom of a shallow 12" x 7" baking pan. Toast in preheated oven until golden brown, 5 to 7 minutes. Process toasted nuts in blender or food processor until finely chopped; set aside. In a medium saucepan, combine beaten egg yolks, maple syrup and milk. Cook and stir over low heat until slightly thickened. Stir in chopped nuts, vanilla and whipping cream. Cool to room temperature. Pour into ice cream canister. Freeze in ice cream maker according to manufacturer's direction.

Freezer method: Pour prepared mixture into a 9" square pan or several undivided ice trays. Cover with foil or plastic wrap. Place in freezer; freeze until firm, 3 to 6 hours. Stir 2 or 3 times while freezing. For a smoother texture, freeze prepared mixture until firm; break into small pieces. Spoon half of mixture into a chilled large bowl or chilled food processor bowl. Beat with electric mixer or metal food processor blade until light and fluffy but not melted. Repeat with remaining frozen mixture. Immediately return beaten mixture to pan and freeze until firm, 1 to 3 hours. Makes about 2 quarts.

STRAWBERRY OR CHERRY DESSERT — Melba Lozano

1 1/4 CUP FLOUR
1/2 CUP BUTTER
2 TABLESPOON SUGAR
1/3 CUP PECANS, CHOPPED
2 8-OZ. CREAM CHEESE
1 CUP POWDERED SUGAR
2 TABLESPOON MILK
1 CUP NUTS
1 CAN CHERRY or STRAWBERRY PIE FILLING
1 BOX COOL-WHIP

Make crust of flour, butter, 2 tablespoons sugar and 1/3 cup chopped pecans. Press in 11" x 7 1/2" pan. Bake at 350° for 15 to 20 minutes. Cool completely. Mix together cream cheese, powdered sugar, milk and 1 cup nuts; spread over cooled crust. Top with can of pie filling. Then spread cool whip on top. Refrigerate.

* * *

PEANUT CRUNCH MOLD

3/4 CUP SUGAR
1/4 CUP WATER
5 EGG YOLKS
1 CUP CRUSHED PEANUT BRITTLE
1 TEASPOON VANILLA EXTRACT
2 CUPS WHIPPING CREAM
CRUSHED PEANUT BRITTLE FOR DECORATION
FUDGE SAUCE OR CARAMEL SAUCE

In a small saucepan, combine sugar and water. Stir over medium heat until mixture comes to a boil. Continue boiling without stirring until mixture reaches 238° F (114° C) on a candy thermometer or syrup forms a soft ball when dropped into very cold water, 10 to 15 minutes. In a large bowl, beat egg yolks until thick and lemon colored, about 5 minutes. Beating constantly, immediately pour hot syrup in a thin stream over beaten egg yolks. Continue beating until mixture is lukewarm, about 5 minutes. Stir in 1 cup crushed peanut brittle and vanilla. In a medium bowl, whip cream until soft peaks form. Fold into egg yolk mixture. Pour into a 9-cup mold or bowl. Cover with foil or plastic wrap. Place in freezer; freeze until firm, 3 to 6 hours. Place a medium platter or tray in freezer to chill, about 30 minutes. To unmold, dip frozen mold quickly in and out of lukewarm water to depth of contents. Invert onto chilled platter or tray; remove mold. Decorate with crushed peanut brittle. Serve with fudge sauce or caramel sauce.

* * *

ORANGE-HONEY YOGURT

Betty Speer

2 CUPS PLAIN YOGURT
1 6-OZ. CAN FROZEN ORANGE JUICE CONCENTRATE, PARTIALLY THAWED
1/2 CUP HONEY
1/2 CUP HALF AND HALF

In a medium bowl, stir yogurt until smooth. Stir in undiluted orange juice concentrate, honey and half and half. Pour into a 9" x 5" loaf pan or several undivided ice trays. Cover with foil or plastic wrap. Place in freezer; freeze until almost firm, 1 to 3 hours. Stir 2 or 3 times while freezing. For a smoother texture, break frozen mixture into small pieces. Spoon into a large chilled bowl or chilled food processor bowl. Beat with electric mixer or metal food processor blade until smooth and fluffy but not thawed. Return to pan and freeze until firm, 1 to 3 hours. Makes about 1 quart.

* * *

ORANGE-PINEAPPLE YOGURT

Betty Speer

1 3-OZ. PACKAGE ORANGE FLAVORED GELATIN
1/2 CUP SUGAR
1 CUP ORANGE JUICE
1 TABLESPOON LEMON JUICE
1 8-OZ. CAN CRUSHED PINEAPPLE WITH JUICE
2 CUPS PLAIN YOGURT
1 CUP WHIPPING CREAM

In a small saucepan, combine gelatin and sugar. Stir in orange juice. Stir over medium heat until gelatin dissolves. Stir in lemon juice and pineapple with juice. In a large bowl, stir yogurt until smooth. Gradually stir in gelatin mixture. Stir in whipping cram. Pour into a 9" x 5" loaf pan. Cover with foil or plastic wrap. Freeze in freezer until firm, 3 to 6 hours. Makes about 6 cups.

* * *

ORANGE-PINEAPPLE SHERBET

3/4 CUP LIGHT CORN SYRUP
2 CUPS DAIRY SOUR CREAM
1 8-OZ. CAN CRUSHED PINEAPPLE WITH JUICE
1 6-OZ. CAN FROZEN ORANGE JUICE CONCENTRATE, THAWED

In a medium bowl, stir corn syrup into sour cream, until smooth. Stir in pineapple with juice and undiluted orange juice concentrate. Pour into ice cream canister. Freeze in ice cream maker according to manufacturers directions. Makes about 6 cups.
Freezer method: Pour mixture into a 9" x 5" loag pan. Cover with foil or plastic wrap. Freeze in freezer until firm, 3 to 6 hours.

* * *

FROZEN CHOCOLATE DESSERT — Barbara Rupp (Taif)

2/3 STICK BUTTER
2 CUPS POWDERED SUGAR
3 EGG YOLKS, BEATEN
1 TABLESPOON VANILLA
2 SQUARES MELTED CHOCOLATE, UNSWEETENED
1 CUP PEANUTS
PINCH SALT
3 EGG WHITES
1 1/3 CUPS GRAHAM CRACKER CRUMBS
1 QUART VANILLA ICE CREAM

Mix first seven ingredients. Fold in beaten egg whites. Butter a 9" x 9" square pan. Put 1/2 graham cracker crumbs in bottom of pan. Add chocolate mixture. Freeze for two hours. Beat ice cream in mixer. Add to top of frozen mixture. Sprinkle remaining crumbs on top and return to freezer for at least one hour. Serves 9.

* * *

APRICOT CHARLOTTE BOMBE — Annemarie Knox

A spectacular dessert with 5 ingredients that go together like a breeze.

1 CAN (16 OUNCE) WHOLE APRICOTS
1/2 CUP APRICOT PRESERVES
1 PINT ICE CREAM (VANILLA, CHOCOLATE OR YOUR FAVORITE FLAVOR)
7 TO 8 LADYFINGERS, SPLIT
WHIPPED CREAM

Drain apricots, reserving 1 tablespoon syrup. Heat preserves with syrup in small saucepan until melted.

Unmold ice cream from carton in one piece onto a chilled serving plate. Press ladyfingers onto side and top of ice cream to cover completely, cutting to fit where necessary. Brush melted preserve mixture over ladyfingers until absorbed. Return to freezer.

Just before serving, arrange apricots on plate and decorate with whipped cream.

* * *

BOMBE

Annemarie Knox

A festive frozen dessert with a French name for the cylindrical mold which resembled originally a bomb. Bombes range from very simple to very elaborate, but all have two things in common; they are made with ice cream and they are frozen in decorative molds. I've shortcut the original, more complicated, version by using good quality commercial ice creams. You are able to prepare this bombe glace up to 2 months ahead.

1/2 CUP CHOPPED MIXED CANDIED FRUITS
2 TABLESPOONS APRICOT LIQUEUR OR BRANDY
1 QUART CHOCOLATE ICE CREAM, SLIGHTLY SOFTENED
1 PINT STRAWBERRY ICE CREAM, SLIGHTLY SOFTENED
1 CUP HEAVY CREAM
1/4 CUP SUPERFINE GRANULATED SUGAR
WHIPPED CREAM

Combine candied fruits and liqueur; let stand while preparing remainder of recipe.

Rinse a 6-cup fluted mold with cold water. Spread chocolate ice cream evenly around bottom and side of mold with a large spoon, freeze 30 minutes. Spread strawberry ice cream evenly over chocolate; freeze 30 minutes.

Beat cream in a small bowl until stiff; fold in sugar and fruits with any liqueur not absorbed. Spoon into center of mold; level off with spatula.

Cover mold with a piece of wax paper, then cover tightly with lid of mold or heavy-duty foil. Freeze until solid, about 3 hours.

Remove mold from freezer 30 minutes before serving. Run a spatula around the edge; hold a hot wet towel around mold for 3 to 4 seconds; turn out onto chilled serving dish. Return to freezer until softened outside has refrozen.

Just before serving, garnish outside of bombe with whipped cream. Cut into wedges to serve. Makes 8 to 10 servings.

Note: Bombe can be frosted with whipped cream and garnished with candied red cherries.

* * *

COCOA-KAHLUA SUNDAES (Micro-Wave) Marilyn Sipple

2 TABLESPOONS PLUS 1 TEASPOON WHITE SUGAR
2 TABLESPOONS PLUS 1 TEASPOON BROWN SUGAR
1 TABLESPOON COCOA POWDER
2 1/4 TEASPOON ALL-PURPOSE FLOUR
1/4 CUP KAHLUA OR OTHER COFFEE FLAVORED LIQUEUR
1 TABLESPOON BUTTER OR MARGARINE
1 TEASPOON CORN SYRUP
1 PINT VANILLA ICE CREAM
1/4 CUP CHOPPED PECANS

Combine sugars, cocoa and flour in a 2 cup glass measure. Stir in next three ingredients. Microwave at HIGH for 1 1/2 to 2 minutes or until thick and smooth, stirring after 1 minute.

Scoop ice cream into 2 individual serving dishes. Spoon sauce over ice cream and sprinkle nuts on top. Serve immediately. Serves 2

* * *

FOUR FOLD DELIGHT Fran Johnson

1 1/2 STICK OLEO
1 CUP CHOPPED NUTS
1 1/2 CUPS FLOUR
18 OZ. CREAM CHEESE
1 CUP POWDERED SUGAR
3 TEASPOONS VANILLA
1 LARGE CARTON COOL WHIP
2 SMALL BOXES CHOCOLATE PUDDING MIX

Melt oleo. Add nuts and flour and mix well. Press in 13" x 9" pan and bake 20 or 30 minutes or until light brown. Cool.

Cream, cream cheese with 1 cup powdered sugar and vanilla. Add 1/2 of the cool whip. Spread over crust. Make chocolate pudding according to directions. Cool and spread over cream cheese. Spread top with remaining cool whip. Refrigerate for several hours.

* * *

LEMON PUDDING — Marilyn Sipple

2 EGGS
1 1/2 TBSP. BUTTER
1/2 CUP SUGAR
GRATED RIND AND JUICE OF ONE LEMON
3 TBSP. SIFTED FLOUR
2 CUPS MILK
SUGAR FOR DUSTING

Separate the egg yolks from the whites. Cream the butter and the sugar. Add the egg yolks, the grated rind and juice of the lemon, and the flour. Beat well and slowly add the milk. Fold in the stiffly beaten egg whites. Pour the mixture into a greased pie plate and stand the plate in a bigger dish or pan with about 1" of water in it.

Bake at 350° until it has risen and is brown, about 35 to 40 minutes. Dust with sugar before serving. Eat it while hot.

This makes a dessert with a spongy top, while the bottom is like a creamy lemon custard. Serves 4 - 5 people.

* * *

"BEGGAR'S" APPLE PUDDING — Christel Clements

10 SLICES DAY-OLD PUMPERNICKEL OR RYE BREAD, CUBED
1 - 1 1/2 CUPS APPLE CIDER
1 TEASPOON CINNAMON
1/3 CUP SUGAR
2 POUNDS APPLES, PEELED, CORED AND SLICED
1/4 CUP RAISINS
2 TABLESPOONS MARGARINE OR BUTTER

Mix bread cubes with enough cider to moisten and soften. Combine cinnamon and sugar. Alternate layers of bread, apple slices, cinnamon, sugar, and raisins in a 2 quart buttered casserole. End with a top layer of bread cubes. Dot top with margarine. Bake in moderate oven (350°) for 45 minutes. Serve with cream or vanilla ice cream. 6 servings

* * *

PINEAPPLE PUDDING

1 STICK BUTTER OR OLEO
1/2 CUP SUGAR
2 PINCHES OF SALT
4 EGGS
1 NO. 2 CAN CRUSHED PINEAPPLE (DRAINED)
5 SLICES OF TORN BREAD
(See following page for directions.)

PINEAPPLE PUDDING (Cont.)

Cream butter, sugar and salt. Add eggs, pineapple and bread and blend. Bake in flat pan or pie pan at 350° for 45 minutes. Serve hot or cold.

* * *

APPLE BREAD PUDDING Lois Hollerman

Carmel:
1/3 CUP HONEY
1 TABLESPOON WATER

Pudding:
2 APPLES, PEELED, CORED, THINLY SLICED
2 QUARTS DRY BREAD CUBES (1/2 INCH CUBES)
1/2 CUP HONEY
1 1/2 CUPS MILK
1 1/2 CUPS HALF AND HALF
1/3 CUP APPLE JUICE
1 1/2 TEASPOONS CINNAMON
7 EGG YOLKS or 3 YOLKS AND 2 WHOLE EGGS
1/2 CUP FINELY CHOPPED WALNUTS, LIGHTLY TOASTED

Honey Glaze:
1/3 CUP HONEY
3 TABLESPOONS WATER
1 TEASPOON LEMON JUICE

Carmel: In bottom of 9 inch round cake pan, blend honey and water. Place pan on bottom of a 350° oven to caramelize, about 5 minutes.

Pudding: Place 2/3 of the apples on the caramel in an attractive design. Layer remaining bread and apples ending with bread cubes. Combine eggs, cinnamon, and honey with half and half, milk and apple juice. Pour over bread and apples. Press all bread into the custard. Cover with foil; bake in a preheated 350° oven about 45 minutes till custard is set. Uncover and bake another 10 minutes till golden. Cool 5 minutes before inverting onto a flat plate.

Honey Glaze: Combine ingredients for glaze in a small saucepan. Heat till bubbly and slightly thickened.

Assembly: Brush the entire pudding with the Honey Glaze. Using the palm of your hand, gently press chopped nuts onto sides of pudding.

Serve warm or chilled with Apple Raisin Sauce and whipped cream. Makes 10 servings.

* * *

DATE PUDDING — Fran Johnson

1 2/3 CUPS FLOUR
4 TBSP SHORTENING
1 CUP SUGAR
1 EGG
1 TBSP VANILLA
1/2 CUP CHOPPED NUTS
1 1/4 CUP CHOPPED DATES (7 OZ.)
1 CUP HOT WATER
1 TSP SODA

Combine dates and hot water, stir frequently until cool. Cream shortening and sugar, add egg, vanilla, flour and nuts. Add date mixture and pour into 9 x 13 oiled pan and bake 25 to 30 minutes at 350°.

SAUCE for Date Pudding Above:

1 CUP BROWN SUGAR
1/4 CUP BUTTER
1/2 CUP CARNATION MILK
1/4 CUP CHOPPED DATES
1 TBSP CORNSTARCH
1/2 CUP CHOPPED NUTS

Combine all ingredients, bring to a boil over low heat and simmer for 5 minutes. When cake is removed from oven, leave in pan and pour sauce over the hot cake.

* * *

RECIPE FOR A GOOD ATTITUDE

1 GALLON PATIENCE
2 QUARTS GENTLENESS
4 PARTS KINDNESS
1 CUP SHARING SIFTED WITH 2 CUPS FRIENDLINESS
1 OUNCE GOODNESS
1 OUNCE NICENESS
DASH OF CHEER
1 LARGE BOX OF CARING
PINCH OF JOY

Combine the above ingredients. Add a measure each of COMPASSION and CONCERN. Then blend in a lot of CONTROL. Dump the above into a large bowl of LOVE and beat with TENDERNESS and AFFECTION.

Bake at 350° for a lifetime. Sprinkle on some HAPPINESS and serve to everyone you meet with a big SMILE.

* * *

SUPERB APPLE PIE — Nancy Smith

This pie is baked inside a brown paper bag so won't make a mess in your oven.

CRUST

1 1/2 CUPS FLOUR
1 1/2 TEASPOONS SUGAR
1 TEASPOON SALT
1/2 CUP SALAD OIL
2 TABLESPOONS COLD MILK

Combine ingredients. Mix until well blended. Pat in bottom and sides of 9-inch pie pan. Do not roll it out!

FILLING

7 OR 8 APPLES, PEELED AND SLICED
1/2 CUP SUGAR
2 TABLESPOONS FLOUR
1/2 TEASPOON NUTMEG
1 TEASPOON CINNAMON

Combine sugar, flour, nutmeg and cinnamon. Toss lightly with sliced apples and pour into unbaked pie crust.

TOPPING

3/4 CUP FLOUR
1/2 CUP MARGARINE OR BUTTER
1/2 CUP SUGAR

Combine flour and sugar. Cut margarine into flour-sugar until crumbly. Sprinkle over top of pie. Place pie in paper bag. Seal bag and bake at 350° for 1 hour and 45 minutes. No peeking while it bakes!

* * *

JELLO ICE CREAM PIE — Jeannie Anderson

1 PACKAGE STRAWBERRY JELLO
1 1/4 CUPS HOT WATER
1 PINT VANILLA ICE CREAM
1 CUP DRAINED SWEETENED SLICED STRAWBERRIES
1 8-INCH GRAHAM CRACKER CRUMB CRUST

Mix Jello in hot water until dissolved. Stir in ice cream until melted. Chill until thick. Fold in strawberries. Pour into crumb crust. Chill until firm. Garnish with more berries.

* * *

CHERRY PIZZA

Marie Peck

1 8 OZ. CREAM CHEESE OR SOUR CREAM
1/2 CUP SUGAR
1 TEASPOON VANILLA
2 EGGS
1/2 CUP NUTS

Mix above ingredients.

Bake a double pie crust on a pizza pan at 350° for 15 minutes. Beat ingredients and pour over crust, bake 10 more minutes. Cool and pour cherry pie filling over top of pizza. (Whipped cream optional).

* * *

CHOCOLATE MARVEL PIE

Elizabeth Stanley

FILLING FOR 9" PIE:

1 6 OZ. PKG, SEMI-SWEET CHOCOLATE MORSELS
2 TABLESPOONS SUGAR
3 TABLESPOONS MILK

Melt and blend together over hot water. Cool, then add one at a time:

4 EGG YOLKS
1 TEASPOON VANILLA

Beat 4 egg whites until stiff; fold in mixture. Pour into cooled baked pie shell. Chill. Garnish with whipped cream.

* * *

COCONUT CREAM PIE

3/4 CUPS SUGAR
1/3 CUP ENRICHED FLOUR OR 3 TABLESPOONS CORNSTARCH
1/4 TEASPOON SALT
3 SLIGHTLY BEATEN EGG YOLKS
2 TABLESPOONS BUTTER OR MARGARINE
1 TEASPOON VANILLA
1/4 TEASPOON ALMOND EXTRACT

In saucepan, combine sugar, flour, salt and gradually stir in milk. Cook and stir over medium heat until mixture boils. Cook 2 minutes longer. Remove from heat. Stir small amount of hot mixture into yolks, return to hot mixture: Cook and stir 2 minutes. Remove from heat. Add butter, vanilla and almond extract. Cool to room temperature. Pour into pastry shell. (Meringue for above on next page).

LEMON CHIFFON PIE

Nancy Smith

1 1/2 TEASPOONS PLAIN GELATIN
1/3 CUP COLD WATER
3 EGG YOLKS
1/3 CUP GRANULATED SUGAR
1 TABLESPOON GRATED LEMON RIND
1/4 CUP LEMON JUICE
3 EGG WHITES
1/4 TEASPOON SALT
1/2 CUP GRANULATED SUGAR
1/2 CUP CREAM, WHIPPED
1 8-INCH BAKED PIE SHELL

Add gelatin to water; set aside. Put yolks in double boiler; stir in 1/3 cup sugar, lemon rind and lemon juice. Cook, stiring, 5 minutes or until thickened. Stir in gelatin until melted. Remove from heat. Beat egg whites with salt until they form peaks. Slowly add 1/2 cup sugar while beating egg whites stiff. Gently fold in hot mixture. Turn into pie shell; chill till set. Spread with whipped cream.

* * *

GRANDSON JAMES COCOA PECAN PIE

Marie Peck

10-INCH UNBAKED PASTRY SHELL
1 CUP SUGAR
1/3 CUP UNSWEETENED COCOA
1/4 CUP ALL-PURPOSE FLOUR
1/2 TEASPOON SALT
3 EGGS, SLIGHTLY BEATEN
3/4 CUP DARK CORN SYRUP
3/4 CUP HALF-AND-HALF
1/4 CUP BUTTER, MELTED
1 TEASPOON VANILLA
1 CUP PECAN HALVES

In a small bowl combine sugar, cocoa, flour and salt; set aside. In a larger bowl combine the remaining ingredients except the pecans. Add the dry ingredients and stir until smooth. Add the pecans. Pour into pastry shell. Bake at 350° for 50 to 60 minutes or until knife inserted near center comes out clean. Cool.

* * *

PUMPKIN CHEESE PIE

Mickey Wood

8 OUNCES CREAM CHEESE, SOFTENED
3/4 CUP BROWN SUGAR
1 TEASPOON CINNAMON
1 TEASPOON NUTMEG
1/2 TEASPOON GINGER
1/2 TEASPOON CLOVES
1/2 TEASPOON SALT
1/4 CUP FLOUR
3 EGGS
1 CUP MASHED PUMPKIN (FRESH OR CANNED)
1 CUP EVAPORATED MILK
1 TEASPOON VANILLA
UNBAKED PASTRY SHELL

Beat cream cheese with sugar, spices and flour. Add the eggs and mix well. Stir in pumpkin, evaporated milk and vanilla. Pour into an unbaked pastry shell. Any leftover filling can be baked in individual glass bowls and served as pudding.

Bake at 375° for 35 to 45 minutes. Serve warm or chilled.

Serves 4 to 6

* * *

APPLE SWEET POTATO PIE

Angela Butler

6 MED. SWEET POTATOES
3 CUPS PEELED SLICED APPLES
1/4 CUP BUTTER/MARGARINE
1/2 CUP SUGAR
1 TEASPOON GROUND CINNAMON

Scrub sweet potatoes well; bake at 425° for 1 hour or until done. Allow to cool to touch. Scoop out pulp and mash. Saute' apples in butter until tender. Combine potatoe pulp, apples, sugar, and cinnamon; stir well. Place mixture into unbaked pie crust.

Bake at 425° for 30 minutes or until slightly brown. Cool 1 hour. Top with whipped cream/dream whip.

Yield : Eight servings

* * *

IMPOSSIBLE FRENCH APPLE FIE — Delia Clark

6 CUPS SLICED PARED TART APPLES
1 1/4 TEASPOONS GROUND CINNAMON
1/4 TEASPOON GROUND NUTMEG
1 CUP SUGAR
3/4 CUP MILK
1/2 CUP BISQUICK* BAKING MIX
2 EGGS
2 TABLESPOONS MARGARINE OR BUTTER, SOFTENED
STREUSEL (BELOW)

Heat oven to 325°. Grease pie plate, 10X 1 1/2". Mix apples and spices; turn into plate. Beat remaining ingredients except streusel until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Sprinkle with streusel. Bake until knife inserted in center comes out clean, 55 to 60 minutes.

Streusel:

Mix 1 cup bisquick baking mix, 1/2 cup chopped nuts, 1/3 cup packed brown sugar and 3 tablespoons firm margarine or butter until crumbly.

*If you can not obtain Bisquick mix you may substitute with All Purpose Baking Mix, available at the local Safeway.

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PERSIMMON PIE — Linda Gruber

1 QUART VANILLA ICE CREAM
1 CUP PERSIMMON PULP (2 OR 3 PERSIMMONS)
1/2 CUP SUGAR
1/4 TEASPOON SALT
1/4 TEASPOON NUTMEG
1/4 CINNAMON
9" PIE SHELL (BAKED)
1/4 CUP WALNUTS (CHOPPED)

Soften ice cream, blend in persimmons and other ingredients. Pour into pie shell, sprinkle with nuts and freeze. Take out about 10 minutes before serving.

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CHERRY PIZZA — Eleanore Horton

1 1/2 CUP FLOUR
1/2 CUP SHORTENING
3 TO 5 TABLESPOONS MILK
3/4 TEASPOON SALT
2 TABLESPOONS BUTTER OR OLEO

Prepare in usual manner of pie crust. Roll to fit 12" pizza pan.

COCONUT CRUMBLES:

1/2 CUP OLEO OR BUTTER
1 CUP BROWN SUGAR, FIRMLY PACKED
1 CUP FLOUR
1 CUP ANGEL FLAKE COCONUT

Combine ingredients with a fork. Sprinkle 2/3 of mixture over crust. Save remaining crumbles for topping.

FILLING:

3/4 CUP FLOUR
1 TABLESPOON OLEO OR BUTTER
1/4 TEASPOON ALMOND EXTRACT
3/4 CUP CHOPPED PECANS
1 CUP SOUR CHERRIES, PITTED (RESERVE LIQUID)
1 TEASPOON RED FOOD COLORING (OPTIONAL)
3 TABLESPOONS CORNSTARCH
1 TEASPOON LEMON JUICE
1/2 TEASPOON SALT

Mix cornstarch and sugar in saucepan; slowly add cherry juice and stir over medium heat until thickened. Remove from heat and stir in remaining ingredients, including cherries. Spread over "Crumbles" and sprinkle remaining coconut over top. Bake at 400° for 25 minutes or until golden brown.

* * *

IRENE'S FRIED PIES — Esther McCaskill

2 CUPS FLOUR
1/2 TEASPOON NUTMEG
1/2 TEASPOON SALT
1/2 TEASPOON SODA
1/2 CUP SHORTENING (CRISCO)
1 TABLESPOON APPLE CIDER VINEGAR
5 TABLESPOONS COLD WATER

Cut shortening into dry ingredients, add vinegar and water until pastry is light and not sticky.

Roll out into small balls, then roll into thin rounds. Place one full tablespoon of filling in the center of each round. Fold over and press edges together firmly. Press again to make sure the seal is tight. Fry until light brown in one to two inches of hot oil. Use a small saucepan and fry only two at a time.

FILLINGS:

CHERRY PIE: Comstock's or other Cherry Pie Filling.
APPLE PIE: Comstock's or other Apple Pie Filling.
APRICOT PIE: Soak one package of dried apricots in one cup of water overnight, then add one scant cup of sugar and 3 tablespoons of cornstarch and cook over medium to low heat until mixture thickens.

NOTE: Heat pie fillings before filling the pastry rounds and the pies will cook in five minutes or less. These pies will freeze well. To reheat, put them in foil in 350° oven as required to defrost and warm through.

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MIMI'S NEVER FAIL PIE CRUST — Mimi Russell

6 TABLESPOONS WATER
1 TEASPOON VINEGAR
1 EGG, SLIGHTLY BEATEN
3 CUPS FLOUR
1 TEASPOON SALT
1 1/4 CUP SHORTENING (BUTTER OR OLEO)

Add water and vinegar to egg. Sift flour and salt. Cut in shortening, until it all looks like cornmeal. Add egg mixture. Divide into 3 to 4 balls. Roll each into 1 crust. May be frozen. Yield: 3 or 4 crusts.

* * *

PASTRY — Anna Piper (Taif)

3 1/4 CUP FLOUR
1 CUP SHORTENING
4 TABLESPOON COLD WATER
1 EGG, BEATEN
1 TABLESPOON VINEGAR
1 TEASPOON SALT

Mix flour, salt and shortening together; add beaten egg and water together with vinegar. Mix well. Makes 4 shells or two 2-crust pies. Freezes well.

* * *

NEVER FAIL PIE CRUST — Linda Gruber

2 CUPS FLOUR
1 1/2 TEASPOON SALT
1/2 CUP CRISCO OIL
1/4 CUP COLD MILK.

Blend all ingredients.

* * *

CREAM PUFFS — Melba Lozano

1 STICK BUTTER
1 CUP WATER
1 CUP FLOUR
4 EGGS

Bring to boil butter and water, add flour and remove from heat, mix thoroughly. Beat in one egg at a time until all of mixture is blended. It will be stiff. Bake at 425° for 15 minutes, then at 350° for 30 minutes or until browned all over. Slice and fill with any kind of pie filling or tuna salad or chicken salad. Put powdered sugar on top if desired.

LEMON JELLO CAKE — Marie Peck

1 PACKAGE BETTY CROCKER GOLD CAKE MIX
1 SMALL LEMON JELLO
4 EGGS
3/4 CUP OIL
3/4 CUP WATER

Mix all ingredients, Beat 4 minutes at regular (med) speed , electric beater. Bake 35 to 40 minutes in 350° oven in metal cake pan 9"X13" one layer pan; glass pan 325° for 50 minutes Until top is lightly brown and slightly draws away from sides. Remove from oven and puncture all over with cooking fork clear through cake. Spread with half of icing spreading with spoon until it soaks in, repeat with remaining icing. Let stand 10 minutes before slicing.

ICING

1 GRATED RIND OF 2 MED. LEMONS
JUICE OF THE 2 LEMONS YOU GRATED PLUS JUICE OF ONE OTHER MED. SIZE LEMON
2 CUP POWDERED SUGAR

Beat to mix thoroughly, spread on cake immediately after baked.

* * *

POUND CAKE — Willie Whitfield (Taif)

2 3/4 CUPS SUGAR
1 1/4 CUPS MARGARINE OR BUTTER, SOFTENED
5 EGGS
1 TEASPOON VANILLA
3 CUPS ALL-PURPOSE FLOUR
1 TEASPOON BAKING POWDER
1/4 TEASPOON SALT
1 CUP EVAPORATED MILK

Heat oven to 350°. Grease and flour tube pan. Beat sugar, butter, eggs and vanilla 30 seconds, on high speed. Beat in (sifted together) flour, baking powder salt) and milk , beat 5 minutes on low speed.

Bake 70 to 80 minutes, let cool 20 minutes.

* * *

QUICK 'N EASY COBBLER — Betty Speer

1 BOX DUNCAN HINES CAKE MIX
2 STICKS (1/2 LB.) MARGARINE
4 CUPS OF FRESH FRUIT OR 2 REGULAR SIZE CANS OF CANNED FRUIT

Melt margarine and stir in cake mix, should be large crumbly pieces.

In Corning pan 12x12, 10x10 or Pyrex pan or cake tin mix canned fruit with enough cornstarch to thicken (2 tablespoons for most fruit). Bring to a boil; crumble cake mixture on top and bake in 350° oven 30 minutes or till top is golden grown and crunchy. Serve hot plain or with whipped cream or ice cream.

When using fresh apples or peaches stir sliced fruit in 2 tablespoons cornstarch and 1/2 cup to 1 cup sugar and put in pan. Dot with 3 tablespoons butter, sprinkle with cinnamon, then cake mix. Bake as above, checking fruit for tenderness.

When using yellow or white cake mix use cherries, apricots, peaches, apples, plumbs or berries.

When using spice cake mix, apples and peaches are best.

* * *

RED CHOCOLATE CAKE — Fran Johnson

1/2 CUP VEGETABLE SHORTENING
2 CUPS SUGAR
2 EGGS, BEATEN WELL
2 CUPS ALL-PURPOSE FLOUR
1/4 CUP COCOA
1/2 CUP BUTTERMILK
2 TEASPOON SODA
1 CUP BOILING WATER
1 TEASPOON VANILLA
DASH OF SALT

Cream shortening and sugar, add eggs. Sift flour, salt and cocoa together, add half to above mixture. Stir soda in buttermilk and add to batter. Add remaining flour and cocoa and beat well. Gradually add boiling water, then vanilla. Bake in greased and floured 9x13 pan at 350° for 45 minutes. When done, cool cake and invert in pan; apply icing and leave in pan.

ICING FOR RED CHOCOLATE CAKE

1 CUP SUGAR
1/2 CUP CONDENSED MILK
2 TABLESPOONS BUTTER OR MARGARINE
1 TEASPOON ORANGE EXTRACT
1 TEASPOON VANILLA

Put sugar and condensed milk in saucepan. Boil until thick (5 to 7 minutes). Beat in remaining ingredients.

* * *

APPLESAUCE DATE CAKE — Jeannie Anderson

2 CUPS FLOUR
2 TEASPOONS BAKING SODA
1 TEASPOONS CINNAMON
1/2 TEASPOON NUTMEG
1/4 TEASPOON CLOVES
1/4 TEASPOON SALT
1/2 CUP MARGARINE
2 CUPS APPLESAUCE (WARMED)
1 CUP CHOPPED DATES
3/4 CUP CHOPPED WALNUTS
2 EGGS
1 CUP LIGHT BROWN SUGAR

Preheat oven to 350°. Combine flour with soda, cinnamon, allspice, nutmeg and cloves; mix well. Add to this mixture the eggs, brown sugar, butter and 1 cup applesauce. Beat at low speed until all ingredients are well mixed. Add the remaining cup of applesauce and walnuts; beat 1 minute. Pour into well greased and floured 9X9X2" pan. Bake for 50 minutes. Let cool for 10 minutes before serving.

* * *

REFRESHING STRAWBERRY CAKE — Rita Gale

1 BOX OF YELLOW OR WHITE CAKE MIX.
1 BOX OF CHERRY OR STRAWBERRY JELLO
1 CONTAINER OF COOL WHIP
1 MEDIUM OR LARGE CONTAINER OF FROZEN STRAWBERRIES

Bake cake in 2 round pans. Let cool. Take a fork and punch holes all over the tops of both cakes. Mix Jello, using only 1/2 of water normally used to make Jello. Spoon Jello mix over the two layers of cake. Let cake absorb Jello mix as needed.

Frosting:

Take Cool Whip and frozen strawberries and mix well with blender, should be creamy. Spread frosting over first layer of cake, add top layer and frost top and sides. For extra garnishing you can use extra strawberries for decorating top of cake. Very refreshing anytime.

* * *

QUEEN'S COCONUT CAKE — Jeannie Anderson

Make a two layer lemon flavored or white cake. Between the two layers use the Lemon-Buttercup Filling.

Lemon -Buttercup Filling:

1/2 CUP SUGAR
3 TABLESPOONS CORNSTARCH
1/4 TEASPOON SALT
2 TABLESPOONS BUTTER
2 EGG YOLKS
3/4 CUP WATER
1/3 CUP LEMON JUICE

Mix sugar, cornstarch and salt. Stir in egg yolks and water. Cook, stirring constantly until mixture thickens and boils. Boil for 3 minutes; remove from heat and stir in lemon juice and butter until well blended. Cool completely, then spread filling between the layers. Cover cake with white frosting and coconut.

* * *

PINEAPPLE ICE BOX CAKE — Nancy Smith

1 CUP MILK
1 ENVELOPE KNOX GELATIN
3 EGGS, SEPARATED
1 CUP SUGAR
PINCH SALT
1 TEASPOON VANILLA
1 PINT (2 CUPS) WHIPPING CREAM
1 SMALL CAN CRUSHED PINEAPPLE, WELL DRAINED
1 ANGEL FOOD CAKE (LOAF SIZE), CUT IN THIN SLICES

Scald milk in double boiler. Dissolve Knox gelatin; add to milk and cook 10 minutes. Add egg yolks, sugar and salt. Cool until thick. Add vanilla. Whip cream until stiff. Beat egg whites until stiff. Combine whipped cream, beaten egg whites and pineapple; then mix with custard. Line bottom of 8x8" serving dish with angel food cake slices, cover with layer of pineapple custard. Continue to layer cake slices and pineapple custard until you have 3 layers of each. Refrigerate overnight before serving.

* * *

CHEESE CAKE — Elizabeth Stanley

CRUST:

1 3/4 CUPS GRAHAM CRACKER CRUMBS
1/4 CUPS FINELY CHOPPED WALNUTS
1/2 TEASPOON CINNAMON
1/2 CUP BUTTER (MELTED)

Combine mixture-reserve 3 tablespoons of mixture and press remainder on bottom and 2 1/2" on sides of spring from bottom pan.

FILLING:

3 EGGS WELL BEATEN
2 8 OZ. PACKAGES CREAM CHEESE-SOFT
1 CUP SUGAR
1/4 TEASPOON SALT
2 TEASPOONS VANILLA
1/2 TEASPOON ALMOND EXTRACT
3 CUPS SOUR CREAM

Combine all ingredients except sour cream. Beat smooth. Blend in sour cream. Pour into crust. Trim with reserved crumbs and nuts. Bake at 375^{O} for 35 minutes or until just set. Chill 4 - 5 hours.

Makes 10 servings

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HUNGARIAN NUT TORTE (DIOS TORTA)

12 EGG YOLKS
1 CUP BROWN SUGAR, PACKED
4 TABLESPOONS BREAD CRUMBS, LEVEL
4 TABLESPOONS FLOUR LEVEL
1/4 TEASPOON BAKING SODA
1 TEASPOON BAKING POWDER
1/2 TEASPOON SALT
1 TEASPOON VANILLA OR RUM FLAVORING
1 TABLESPOON WESSON OIL
1/2 LB. SHELLED GROUND WALNUTS
12 EGG WHITES (BEATEN STIFF UNTIL THEY FORM LITTLE PEAKS)

Beat egg yolks until lemon colored, and brown sugar and cream well. Add bread crumbs, sifted flour, baking soda, baking powder and salt. Then add flavoring and oil and add the walnuts last, mix lightly, then fold in beaten egg whites. Bake in two 10" or three 9" cake pans lined with oiled wax paper for 30 minutes in a 350^{0} oven. (See following page for Icing Recipe)

* * *

ICING (HUNGARIAN NUT TORTE)

1/2 LB. UNSALTED BUTTER
1 CUP CONFECTIONARY SUGAR
1 WHOLE EGG
1 TEASPOON VANILLA
1/2 CUP COCOA
1/4 CUP BLACK COLD COFFEE

Cream butter and sugar. Beat in egg, add vanilla and cocoa and beat until smooth. Add coffee. Spread small amount of icing on each layer as you stack them and ice outside and top of cake last.

* * *

MARY ANN'S CHEESE CAKE

Sister in-law of Marie Peck
Mary Ann, California

1 LB. CREAM CHEESE, CREAM WELL
1 CUP SUGAR-SLOWLY
1 TEASPOON VANILLA
5 EGG YOLKS, ONE AT A TIME, MIX WELL FOR 2-3 MINUTES BETWEEN EACH EGG.

Beat egg whites stiff but not dry-fold in. Pour into a graham cracker crust and bake at 350° for 30-35 minutes. Let rest 10 minutes outside oven . Lower oven temperature to 325° .

MIX:

1 PINT SOUR CREAM
1 TEASPOON VANILLA
2 TABLESPOONS SUGAR

Spread over top of cheese cake. Bake another 10 minutes. Use a 10X3" cake pan.

A lot of mixing is important.

* * *

CHOCOLATE ALMOND CAKE

Annemarie Knox

Here is one of my favorite cakes. I'M sory to say, I have only the measures in Gramm, I feel I'm not able to translate it correct in ounces. I suggest, you buy one of the measuring cups with gramms.

It is the best cake, you ever ate, believe me, because it takes only 2 tablespoons of flour.

200 GR. BUTTER
200 GR. SUGAR
6 EGGS
300 GR GRATED ALMOND
200 GR GRATED CHOCOLATE
2 HEAPING TABLESPOON FLOUR

(CONTINUED NEXT PAGE)

(SWABIAN APPLE CAKE CONT.)

Mix flour, 1/4 cup of the sugar, and salt. Cut in 3/4 cup of the margarine until size of grains of cornmeal. Stir in egg until dough forms a ball. Gather together with fingers, if necessary knead together to form a smooth dough. Chill. Roll 2/3 of dough out on lightly floured board to make an 11" round. Fit into a 9" round cake pan. Combine apple slices, lemon juice and rind, raisins, and 1/2 of the almonds. Fill pastry-lined pan with mixture. Roll remaining pastry into 9" round. Place on top of apples. Pinch edges together. Heat remaining margarine, sugar, and almonds together in a small saucepan slowly until margarine melts and sugar dissolves. Spoon over top crust of cake. Place in moderate oven (350°) and bake for 45-50 minutes or until crust is golden brown.

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HUMMINGBIRD CAKE — Jerry Murry

3 CUPS ALL-PURPOSE FLOUR
2 CUPS SUGAR
1 TSP. BAKING SODA
1 TSP. SALT
1 TABLESPOON GROUND CINNAMON
3 EGGS BEATEN
1 CUP VEGETABLE OIL
1 1/2 TSP. VANILLA EXTRACT
1 (8OZ.) CAN CRUSHED PINEAPPLE, UNDRAINED
1 CUP CHOPPED PECANS
2 CUPS CHOPPED BANANAS

Combine first 5 ingredients in a large mixing bowl; add eggs and oil, stirring until dry ingredients are moistened. Do not beat. Stir in vanilla, pineapple, 1 cup pecans, and bananas.

Spoon batter into 3 greased and floured 9-inch round cakepans. Bake at 350° for 25 to 30 minutes or until a wooden pick inserted into center comes out clean. Cool in pans 10 minutes; remove from pans, and cool completely.

Spread frosting between layers and on top and sides of cake; then sprinkle 1/2 cup chopped pecans on top.

Yields one 3 layer cake.

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CREAM CHEESE FROSTING (FOR ABOVE CAKE)

1 (8 OZ.) PACKAGE CREAM CHEESE, SOFTENED
1/2 CUP BUTTER OR MARGARINE, SOFTENED
1 (16 OZ) PACKAGE POWDERED SUGAR, SIFTED
1 TEASPOON VANILLA EXTRACT

(CONTINUED ON NEXT PAGE)

CREAM CHEESE FROSTING (CONT.)

Combine cream cheese and butter, beating until smooth. Add powdered sugar and vanilla; beat until light and fluffy.

Yields enough frosting for one 3 layer cake.

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APFELKUCHEN MIT GUB (APPLE CUSTARD CAKE) Christel Clements

1/2 CUP MARGARINE OR BUTTER
1/4 CUP SUGAR
1 TEASPOON CINNAMON
1 CUP SIFTED FLOUR
1 EGG
1 (3OZ.) PACKAGE VANILLA PUDDING MIX
1 1/2 CUPS MILK
1 (22OZ.) CAN APPLE PIE FILLING
1 TABLESPOON LEMOM JUICE
1/2 TEASPOON GRATED LEMON RIND

Beat margarine and sugar well; add cinnamon and blend in flour. Divide dough in half. Press one half into buttered 8" square baking pan. Add egg to other half; mix well. Prepare vanilla pudding according to package directions, using 1 1/2 cups milk Pour half over dough in pan. Stir lemon juice and rind into apple pie filling. Spread over vanilla pudding. Cover apples with remaining vanilla pudding. Sprinkle reserved crumbly egg-flour mixture evenly over pudding. Bake in a moderate oven at 350° for 35 minutes, or until top is lightly browned. Cool. Cut in squares. Serve warm or cool.

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VANILLA WAFER CAKE Fran Johnson

1 PACKAGE 12.OZ VANILLA WAFERS (4 CUPS CRUSHED)
2 STICKS BUTTER OR MARGARINE
2 CUPS SUGAR
6 EGGS
1 CUP MILK
1 TEASPOON VANILLA
1 PACKAGE OR CAN ANGEL FLAKE COCONUT
1 CUP CHOPPED PECANS

Cream butter and sugar, add crushed wafers, then add eggs one at a time, beating after each egg is added. Add milk and vanilla, beating well.

Add and mix by hand the coconut and pecans.

Bake in greased tube pan for 1 hour and 35 minutes at 300°.

YOGURT CAKE

1 18 OUNCE YELLOW CAKE MIX
4 EGGS
1/2 CUP VEGETABLE OIL (NOT OLIVE)
1 CUP PLAIN OR LEMON FLAVORED YOGURT
1/2 TEASPOON LEMON EXTRACT
1 TEASPOON GRATED LEMON PEEL
1 TEASPOON GROUND CINNAMON
1 CUP CHOPPED WALNUTS

Grease and flour a 10" TUBE OF FLUTED PAN.

In a large mixing bowl combine the cake mix, eggs, oil, yogurt, lemon flavoring, lemon peel, and cinnamon. Blend until moistened. Beat for 2 minutes.

Add the nuts and mix just until combined. Pour into prepared pan.

Bake at 350° for 60 minutes or until done. Cool 10 minutes and then turn out on a rack to finish cooling.

Put drops of whipped cream on top.

Slice and serve 16 servings

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MISSISSIPPI MUD CAKE

Marie Peck

CREAM:

2 CUPS SUGAR
1 CUP SHORTNING

ADD:

4 EGGS 1 AT A TIME AND BEAT.

SIFT:

1 1/2 CUP FLOUR
1/3 CUP COCOA SIFT TOGETHER ADD TO ABOVE

ADD:

1 1/2 TEASPOON SALT
3 TEASPOONS VANILLA
1 CUP NUTS

Grease amd flour 9x13" pan. Bake in 300° oven for 30 to 35 min. Take out of oven and put 1 small package of small marshmellows on top and melt in oven (don't brown) cool for 35 to 40 Min.

(FROSTING FOR ABOVE ON NEXT PAGE)

ICING (FOR MISSISSIPPI MUD CAKE) Marie Peck

1 CUP BUTTER MELTED
1/3 CUP COCOA SIFTED
1 BOX POWDERED SUGAR
1/2 CUP EVAPORATED MILK
1 TABLESPOON VANILLA
1 CUP NUTS

Beat all ingredients and spread over cake.

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BUNDT CAKE Marie Peck

1 PACKAGE YELLOW CAKE MIX DRY
1 REGULAR SIZE INSTANT LEMON PUDDING, DRY
4 EGGS
1 CUP SOUR CREAM
1 CUBE MARGARINE
2 TEASPOONS VANILLA

Mix together and put aside.

Mix in small bowl:

1/3 CUP BOWN SUGAR
1/2 TEASPOON NUTMEG
1 1/2 TEASPOON CINNAMON
PINCH GINGER AND CLOVES
1/2 CUP WALNUTS OR PECANS

Grease pan-layer cake mix, sprinkle cinnamon mixture, repeat.
With spatula swirl around. Bake at 350° for 45 to 50 minutes.
Leave in pan about 30 minutes before serving.

VARIATION

BLEND:
1 PACKAGE LEMON CAKE MIX
1 PACKAGE INSTANT LEMON PUDDING
1/2 CUP CRISCO OIL
1 CUP WATER
4 EGGS

GLAZE

1 CUP POWDERED SUGAR
2 TABLESPOONS MILK OR LEMON JUICE

LEMON CLOUD CHEESECAKE — Alta Litchenberg

3 1/2 CUPS GRAHAM CRACKER CRUMBS
1 STICK (1/2 CUP) BUTTER OR MARGARINE, MELTED
1 CAN (13 OZ.) EVAPORATED MILK
1 PACKAGE (3 OZ.) LEMON GELATIN
1 CUP BOILING WATER
1 PACKAGE(8 OZ.) CREAM CHEESE, SOFTENED
1 CUP SUGAR
1 TEASPOON VANILLA
3 TABLESPOONS LEMON JUICE
1/2 OF AN 8 OZ. CAN CRUSHED PINEAPPLE, DRAINED (OPTIONAL)

Combine crumbs and butter. Mix well. Press about two-thirds of the mixture evenly over bottom of baking dish, 11X7" or 9X13".

Refrigerate until chilled. Pour milk in shallow dish and set in freezer until ice crystals form around edges. Dissolve gelatin in water. Refrigerate until slightly thickened. Cream together cheese, sugar and vanilla until smooth. Add gelatin, lemon juice and pineapple. Mix well. Using cold beaters and mixing bowl, beat milk until stiff peaks form. Fold milk into gelatin mixture. Spoon gelatin mixture evenly over crumb crust. Sprinkle remaining crumb mixture on top. Refrigerate dessert until firm.

Serves 12 or more.

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FRESH APPLE CAKE — Nancy Smith

2 MEDIUM APPLES, COARSELY CHOPPED
1 CUP SUGAR
1/2 CUP MARGARINE, MELTED
1 EGG, BEATEN
1 1/2 CUPS FLOUR
1/2 TEASPOON SALT
1/2 TEASPOON NUTMEG
1 TEASPOON BAKING SODA
1 TEASPOON CINNAMON
1/2 TEASPOON ALLSPICE
1/2 CUP SHOPPED NUTS

Mix sugar and apples in a large bowl; let stand for 15 minutes. Blend margarine and egg into apple-sugar mixture. Sift dry ingredients together; add to apple mixture, stirring just until blended. Fold in chopped nuts. Pour mixture into a well greased 8" square pan. Bake at 350° for 50 to 55 minutes. Allow to cool, then top lightly with powdered sugar.

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NO CITRUS FRUITCAKE — Fran Johnson

6 1/2 OZ. PITTED DATES
5 SLICES CANDIED PINEAPPLE
1/2 LB. CANDIED CHERRIES (RED & GREEN FOR COLOR)
3 CUPS PECANS
1 CUP ALL PURPOSE FLOUR
1 1/2 TEASPOON BAKING POWDER
1/8 TEASPOON SALT
4 EGGS
1 CUP SUGAR
1 TEASPOON VANILLA

Cut fruit and nuts in bowl, mix in flour, salt and baking powder. Beat eggs, sugar and vanilla, add to fruit and nut mixture - mix well. Pour in well greased and lined (wax paper) tube pan and bake at 300^0 for 1 3/4 hours.

(Place a pan of water under cake for last 15 minutes of baking).

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PINEAPPLE ORANGE CAKE — Betty Speer

1 PACKAGE YELLOW CAKE MIX (DO NOT USE THE KIND WITH PUDDING)
3/4 CUP OIL
3 EGGS
1 TEASPOON VANILLA
11 OZ. CAN MANDARIN ORANGES

Mix cake mix, oil, eggs, vanilla, and mandarin oranges, juice and all, well. Beat 3 minutes. Pour into 2-9" greased floured cake pans.

Bake at 350^o 35 Minutes or until cake springs back when touched lightly in the center.

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FROSTING FOR ABOVE CAKE

20 OZ. CAN CRUSHED PINEAPPLE
3 OZ. PACKAGE INSTANT VANILLA PUDDING
1 TEASPOON VANILLA
1/2 TEASPOON LEMON JUICE

Put all of the above in medium mixing bowl (pineapple juice and all) mix well.

Add 1 9oz. container Cool Whip. Refrigerate.

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MOCHA CHEESE CAKE

Eleanore Horton

1 CUP GRAHAM CRACKER CRUMBS
1/4 CUP BUTTER SOFTENED
1 TABLESPOON SUGAR
6 OZ. SEMI SWEET CHOCOLATE MORSELS
2 TEASPOONS INSTANT COFFEE
3 8OZ. PACKAGES CREAM CHEESE (SOFTENED)
1 CUP FIRMLY PACKED BROWN SUGAR
2 EGGS
1 CUP SOUR CREAM
6 TABLESPOONS RUM
2 TABLESPOONS WATER

Preheat oven to 350°. In small bowl, combine graham cracker crumbs, butter and sugar; mix well. Firmly press mixture in bottom of 9" spring form pan; set aside.

Over hot (not boiling) water, combine chocolate morsels, water and instant coffee; stir until melted and smooth, set aside.

In large bowl combine cream cheese and sugar, beat until creamy. Beat in eggs, add add chocolate mixture, sour cream and rum. Mix well, pour into prepared pan. Bake at 350° for 55-60 minutes. Cool at room temperture for 1 hour. Chill until ready to serve.

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BLACKBERRY JAM CAKE

3 CUPS FLOUR
1 TEASPOON BAKING POWDER
1 CUP MELTED BUTTER
2 CUPS SUGAR
6 EGGS (BEAT SEPERATELY)
1 CUP BUTTERMILK
2 CUPS NUT MEATS
1 POUND RAISINS (OR LESS)
1 TEASPOON SODA
1 TEASPOON ALLSPICE
1 TEASPOON CLOVES
1 TEASPOON NUTMEG
2 TEASPOON VANILLA
1 CUP SEEDLESS BLACKBERRY JAM

Mix nuts and raisins and coat with small amount of flour (set aside) Cream butter and sugar, beat egg yokes, then add yokes and buttermilk to creamed mixture. Beat well.

Mix flour, baking powder, soda and spices and add to creamed mixture, beat well.

Mix in nuts and raisins, add vanilla then fold in jam.

(CONTINUED ON NEXT PAGE)

(BLACKBERRY JAM CAKE CONTINUED)

Beat egg whites until they form a stiff peak and using spatula fold into mixture very gently until well mixed.

Bake in ungreased tube pan with bottom lined with waxed paper. Bake at 300° for 2 1/4 hours. Remove from oven and turn upside down to cool - make sure cake is cold before attempting to remove from pan.

Self-rising flour may be used by eliminating baking powder.

* * *

PRUNE CAKE

3 EGGS
1 1/2 CUPS SUGAR
1 CUP VEG. OIL
2 CUPS FLOUR (ALL PURPOSE)
1 TEASPOON SODA
1 TEASPOON CINNAMON
DASH OF SALT
1 CUP BUTTERMILK
1 TEASPOON VANILLA
1/2 CUP CHOPPED NUTS
1 CUP COOKED PRUNES

Beat eggs, and sugar, cream well, add veg. oil, beat well. Sift flour, salt soda and cinnamon together and add to first mixture alternately with buttermilk. Beat well.

Add vanilla and nuts. Mix prunes in last, using a spoon. Pour into greased and floured sheet pan and bake at 350° about 35 minutes.

* * *

ICING FOR ABOVE CAKE

1/2 TEASPOON SODA
1 CUP SUGAR
1/2 CUP BUTTERMILK
1/2 STICK BUTTER OR MARGARINE

Combine all ingredients and bring to good boil - pour over cake when taken from oven.

* * *

PUMPKIN SPICE CAKE

Michelle Wood

2 CUPS FLOUR
2 TEASPOONS BAKING POWDER
1 TEASPOON BAKING SODA
1/2 TEASPOON SALT
2 TEASPOONS CINNAMON
1/2 TEASPOON NUTMEG
1/2 TEASPOON ALLSPICE
1/4 TEASPOON GINGER
1/2 CUP BUTTER
1 CUP SUGAR
2 EGGS
1 CUP MASHED PUMPKIN (CANNED OR FRESH)
2/3 CUP SOUR MILK*
1/2 CUP RED MARASCHINO CHERRY HALVES
CONFECTIONERS' SUGAR
MARASCHINO CHERRIES, FOR GARNISH

* To sour milk, pour 2 teaspoons of vinegar into measuring cup. Add milk to make 2/3 cup.

Stir together the dry ingredients until well mixed. In a large bowl, cream the butter and sugar until light and fluffy. Add the eggs, one at a time, beating well after each addition. Combine the pumpkin and sour milk.

Add the dry ingredients to creamed mixture alternately with the pumpkin mixture, beating well after each addition. Pour half of the batter into a greased 10-inch tube pan; sprinkle the cherries evenly over batter. Carefully pour in remaining batter. Bake at 350° for 60-70 minutes. Remove from pan and cool. Sprinkle with confectioners' sugar and garnish with cherries. Serves 12.

* * *

DUMP CAKE

Eleanore Horton

1 LARGE CAN CRUSHED PINEAPPLE
1 CAN CHERRY PIE FILLING*
1 LARGE BOX WHITE OR YELLOW CAKE MIX**
1 CUP CHOPPED WALNUTS OR PECANS
2 STICKS (OR MORE) BUTTER OR MARGARINE

Dump all ingredients in order given in a 9x13 cake pan. DO NOT STIR OR MIX! After nuts have been placed on cake mix, cut butter into small portions and spread over nuts. Bake at 350° for 30-35 minutes.

* Your favorite pie filling may be substituted for the cherry.
** Pineapple or Lemon cake mix is very good and will add a more distinctive flavor.

CARROT CAKE

Jodie Young

SIFT:
2 CUPS FLOUR
2 TEASPOONS CINNAMON
2 TEASPOONS BAKING SODA
1/2 TEASPOON SALT

CREAM:
2 CUPS SUGAR
2 TEASPOONS VANILLA
3 EGGS
1 CUP WESSON OIL

Add flour mixture to sugar mixture

STIR IN:
2 CUPS GRATED CARROTS
1 CUP CRUSHED PINAPPLE
1 CUP COCONUT
1 CUP CHOPPED WALNUTS

Grease and flour two 9" round pans. Pour batter into pans 1/2 of batter into each pan.

Bake at 350° for one hour or until batter doesn't stick to a toothpick.

Frost with Buttercream icing.

* * *

CHOCOLATE POUND CAKE

Fran Johnson

2 STICKS BUTTER (1CUP)
1/2 CUP VEG. OIL
5 EGGS
1 CUP MILK
3 CUPS SUGAR
1/2 TEASPOON BAKING POWDER*
3 CUPS FLOUR
1/2 CUP COCOA
1 TEASPOON VANILLA
1/2 TEASPOON SALT*

* Self-rising flour you do not need baking powder and salt.

Cream together butter, oil and sugar. Add eggs, one at a time. Sift together flour, baking powder*, salt* and cocoa. Add alternately with the milk to the creamed mixture. Add vanilla, beat well.

Baked in a greased, floured tube pan at 350° for 1 1/2 hours.

Niece of Marie Peck
Joanie Joseph (Idaho)

RED VELVET CAKE

1/2 CUP SHORTENING
1 1/2 CUP SUGAR
2 EGGS
2 TABLESPOON COCOA
1 TEASPOON SALT
2 1 OZ. RED FOOD COLOR
1 TEASPOON VANILLA
1 CUP BUTTERMILK
2 1/2 CUP FLOUR (WONDRA)
1 TEASPOON SODA
1 TEASPOON VINEGAR

Cream shortening, sugar, eggs. Make a paste of the cocoa and food color. Add to creamed mixture. Add salt and vanilla to buttermild. Add to creamed mixture alternating with flour. Mix soda and vinegar. Add to batter. Do not beat. Bake at 350° for 30 to 40 minutes.

* * *

Fran Johnson

APPLESAUCE-MINCEMEAT CAKE

In large mixing bowl cream together:

1 1/2 CUPS SUGAR
1 1/2 CUPS APPLESAUCE
1/2 CUP BUTTER(OR MARGARINE - 1 STICK) MELTED
BEAT UNTIL SMOOTH AND CREAMY.

Mix dry ingredients in seperate bowl:

2 1/2 CUPS ALL PURPOSE FLOUR
2 TEASPOONS SODA
1 TEASPOON CINNAMON

Mix well and add to creamed mixture and beat until smooth. Then add 1 package non-such mincemeat or 3/4 cup canned mincemeat. Add juice of 1 lemon, beat until smooth.

Stir in 1 cup chopped pecans and 1 cup chopped walnuts.

Bake in greased and floured tube pan for 1 1/4 hours at 350°. Let cool at least 1 hour before removing from pan.

* * *

JOANIE'S ICING

Niece of Marie Peck
Joanie Joseph, Idaho

5 TEASPOONS FLOUR
1 CUP MILK
1 CUP BUTTER
1 CUP POWDERED SUGAR
1 TEASPOON VANILLA
ADD.YOUR CHOICE OF FOOD COLORING

Mix flour and milk in double boiler stiring constantly until thick.. Remove from heat. Let cool. Cream butter, sugar vanilla and color, add paste to creamed mixture and beat. It will look like whipped cream.

* * *

EASY FLUFFY FROSTING

Joyce Bhagwat

1 CUP WHITE KARO SYRUP
2 EGG WHITES
PINCH SALT
1 TEASPOON VANILLA

MIX ABOUT HALF OF MIXTURE, SLOWLY ADDING THE REST UNTIL PEAKS FORM.

* * *

TOPPING FOR ANGEL FOOD CAKE

Marie Peck

3 1/2 PINTS WHIPPING CREAM
1 TEASPOON VANILLA
1 CUP BROWN SUGAR

Blend cream, sugar and vanilla - Chill 1/2 hour then whip.

* * *

HICKORY NUT FILLING

Nancy Smith

1 CUP BROWN SUGAR
1/4 CUP BUTTER
2 TABLESPOONS WATER
2 EGGS, BEATEN SLIGHTLY
3/4 CUP HICKORY NUTS, CHOPPED (PECANS CAN BE SUBSTITUTED)

Mix sugar, water and butter in top of double boiler. Heat until sugar dissolves, pour over eggs. Return to double boiler, add nut meats and cook until thick. Delicious used between layers of white cake or as topping over gingerbread.

* * *

CHOCOLATE OATMEAL DROPS — Alta Litchenberg

2 CUPS SUGAR
1 STICK OLEO (BUTTER)
1/2 CUP MILK
1/2 CUP PEANUT BUTTER
1/2 TEASPOON VANILLA
1/2 CUP COCOA
3 CUPS QUICK OATMEAL
1/2 CUP NUTS

Place sugar, oleo and milk in pan and boil one minute. Add peanut butter and vanilla. In large bowl mix cocoa and oatmeal. Add liquids to bowl plus the nuts. Mix well and drop by spoon onto wax paper. Will firm up as they set.

* * *

MARBLED BROWNIES — Henrietta Rains

1 FAMILY SIZE BROWNIE MIX
2 3-OZ. PACKAGES CREAM CHEESE
5 TABLESPOONS BUTTER
1/3 CUP SUGAR
4 EGGS
2 TABLESPOONS FLOUR
3/4 TEASPOON VANILLA

Preheat oven to 350°.

Brownie batter: Mix with packet of chocolate. Add 2 tablespoons milk or water and 2 eggs. Mix together until all is moist.

Cream cheese mixture: Soften cream cheese and butter. Add sugar, 2 eggs, flour and beat until smooth.

Pour half brownie mix into 13" x 9" greased pan. Pour cream cheese mix over and add remaining mix and swirl. Bake at 350° about 35 to 40 minutes.

* * *

HIGH ENERGY BARS — Michele Everett

1 6-OZ. PACKAGE SEMI-SWEET CHOCOLATE CHIPS
2 TABLESPOONS PEANUT BETTER
3/4 CUP WHEAT GERM
3/4 CUP UNCOOKED OATS
3/4 CUP RAISINS

Melt chocolate and peanut butter together, remove from heat and add remaining ingredients. Stir to mix well. Pour into greased 8" x 8" pan and spread with buttered spatula to fill pan. Cover and refrigerate until firm. Cut into bars and eat.

* * *

POTATO CHIP COOKIES — Michele Everett

1 CUP CRUSHED POTATO CHIPS
1 POUND MARGARINE OR BUTTER
1 CUP SUGAR
1 TSP. VANILLA
3 1/2 CUP SIFTED FLOUR
POWDERED SUGAR

Cream margarine, vanilla and sugar in mixer bowl. Add chips and mix well. Add flour and mix well. Drop by teaspoon onto ungreased cookie sheet and bake 15 minutes. Remove and roll in powdered sugar.

* * *

LEMON SNOW BARS — Henrietta Rains

1 CUP FLOUR
1/4 CUP POWDERED SUGAR
1/2 CUP BUTTER
2 EGGS
3/4 CUP GRANULATED SUGAR
3 TBSP. LEMON JUICE
2 TBSP. FLOUR
1/2 TSP. BAKING POWDER
POWDERED SUGAR ON TOP

Stir together 1 cup flour, 1/4 cup XXX sugar; cut in butter until mixture clings together. Pat in ungreased 8x8x2 baking pan or glass baking dish. Bake at 350° for 10 to 12 minutes; will be lightly brown. In mixer bowl, beat eggs, add granulated sugar, and lemon juice. Beat until slightly thickened and smooth - 4 or 5 minutes. Stir together 2 tbsp. flour and baking powder; add to egg mixture. Blend just till all is moistened. Pour over baked layer. Bake at 350° for 20 to 25 minutes. Sift XXX sugar over top. Cool; cut into bars. Makes about 15 or 20.

* * *

QUICK PEANUT BUTTER COOKIES — Anna Jones (Taif)

1 EGG
1 CUP SUGAR
1 CUP PEANUT BUTTER

Blend ingredients. Drop by spoonfuls on cookie sheet. Bake 9 to 12 minutes at 350°.

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APPLESAUCE COOKIES — Jeannie Anderson

1/2 CUP SHORTENING
1 CUP SUGAR
1 EGG
2 CUPS FLOUR
1/2 TEASPOON CLOVES (GROUND)
1 CUP RAISINS
1/2 TEASPOON NUTMEG
1/2 TEASPOON SALT
1 TEASPOON SODA
1 CUP APPLESAUCE
1 CUP NUTS
1/2 TEASPOON CINNAMON

Cream shortening. Add sugar and cream until light and fluffy; add egg and beat thoroughly. Sift flour and measure, add all the dry ingredients, except the soda, mix well. Dissolve the soda in applesauce and add alternately with the flour mix to the shortening and sugar mixture. Fold in nuts and raisins and drop by teaspoon on a greased cookie sheet. Bake about 15 minutes at 350°.

* * *

APPLE CRUNCHIES — Jeannie Anderson

2 CUPS FLOUR
1 CUP NUTS
1 CUP APPLES (CHOPPED)
2 TEASPOONS BAKING POWDER
1 CUBE BUTTER
1/2 TEASPOON SALT
1 1/2 CUP SUGAR
2 TEASPOON VANILLA
2 EGGS

Sift flour, measure and sift with baking powder and salt. Melt butter in saucepan, remove from heat and stir in sugar, cool then beat in eggs, add vanilla, fold in flour mixture. Stir in apples and nuts. Bake in 9X11 1/2" pan at 350° for 30 minutes.

* * *

TOFFEE COOKIES — Lydia Dashkovitz (Taif)
(For all chocolate lovers, this is a super easy recipe)

1 CUP BUTTER
1 CUP BROWN SUGAR
1 EGG YOLK
1 CUP ALL-PURPOSE FLOUR
6 (1.05 OZ SIZE) MILK CHOCOLATE BARS
2/3 CUP CRUSHED NUTS

Preheat oven to 350°. Cream butter, sugar and egg yolk. Add flour gradually, stirring until well blended.

Spread dough in lightly greased 15 1/2 x 10 1/2 x 1 inch jelly roll pan. Bake in 350° oven for 15 to 20 minutes or until medium brown. After removing from oven lay chocolate bars on top. Spread when melted. Sprinkle with nuts. When cool, cut into about 75 bars or diamonds.

* * *

PECAN SANDIES — Dallys Kemph

2 STICKS OF BUTTER
1 TABLESPOON SUGAR
2 CUPS ALL-PURPOSE FLOUR
2 TEASPOONS VANILLA
1 CUP PECANS, WELL CHOPPED
CONFECTIONARY SUGAR

Preheat oven to 400° F.

Using a fork, mix butter, sugar, flour, vanilla and pecans until well blended.

Make bite size balls. Bake for 8 to 10 minutes. Cool. Roll in confectionary sugar.

They will crumble in your mouth! Delicious!

* * *

UNBELIEVABLE PEANUT BUTTER COOKIES — Eleanore Horton
(No flour or shortening)

1 CUP CREAMY OR CHUNKY PEANUT BUTTER
1 CUP WHITE SUGAR or 1/2 CUP WHITE AND 1/2 CUP BROWN SUGAR
1 EGG
1 TEASPOON VANILLA

Mix all ingredients and drop by teaspoonfuls on ungreased cookie sheet.

Bake in 325° oven for 13 minutes.

Hilda King

SNICKERDOODLES

1 CUP SOFT SHORTENING
1 1/2 CUPS SUGAR
2 EGGS
2 3/4 CUP SIFTED (GOLD MEDAL) FLOUR
2 TEASPOONS CREAM OF TARTAR
1 TEASPOON BAKING SODA
1/4 TEASPOON SALT
2 TABLESPOONS SUGAR
2 TEASPOONS CINNAMON

Heat oven to 400°. Mix shortening, sugar and eggs together until well blended. Sift flour, cream of tartar, baking soda and salt together; stir into shortening mixture. Mix cinnamon and 2 tablespoons sugar in small bowl. Shape dough into balls the size of small walnuts; roll in cinnamon-sugar mixture; then place 2 inches apart on ungreased cookie sheet. Bake 8 to 10 minutes or until lightly brown but still soft. (These cookies puff up at first but then flatten out.) Makes 5 dozen 2-inch cookies.

* * *

DREAM BARS

Nancy Smith

4 TABLESPOONS POWDERED SUGAR
1/2 CUP BUTTER
1 CUP FLOUR
2 EGGS, SEPARATED
1 1/2 CUP BROWN SUGAR
1/4 TEASPOON BAKING POWDER
2 TABLESPOONS FLOUR
1/4 TEASPOON SALT
3/4 CUP COCONUT
1 CUP CHOPPED NUTS

Cream together powdered sugar, butter and 1 cup flour. Press mixture into a 9" x 13" pan. Bake in 350° oven for 12 minutes. Beat the egg whites, add yolks and beat again. Add remaining ingredients to beaten eggs and stir well; this makes a stiff mixture. Spread over crust in your baking pan. Return to oven and bake 20 minutes at 325°. Cool and cut into squares.

* * *

APRICOT PASTRIES — Lydia Dashkovitz (Taif)
(Not as sweet as some cookies)

2 CUPS (11 OZ.) DRIED APRICOTS
2 CUPS WATER
1/2 CUP MILK
1 PACKAGE ACTIVE DRIED YEAST
3 CUPS SIFTED ALL-PURPOSE FLOUR
1 TBSP. SUGAR
1/2 TSP. SALT
1 CUP SHORTENING
1 EGG, SLIGHTLY BEATEN
1/2 TEASPOON VANILLA
CONFECTIONERS SUGAR

Simmer apricots in water until tender (about 15-20 minutes). Cool and drain. Stir well or whirl in electric blender to make about 2 cups puree.

Scald milk; cool to lukewarm. Sprinkle on yeast; then stir until dissolved.

Sift together flour, sugar and salt into a mixing bowl. Cut in shortening until mixture resembles coarse crumbs. Stir dissolved yeast into flour mixture. Add egg and vanilla; mix well.

Preheat oven to 350°. Divide dough into four parts. On a surface well dusted with confectioners sugar, roll out one part at a time to a 10" square. Cut each into sixteen 2 1/2" squares. Place a rounded teaspoon apricot puree in center of each piece. Pinch two opposite corners together. Place about 2 inches apart on a greased cookie sheet. Let stand 10 minutes. Bake in 350° oven for 10 to 12 minutes. Remove from pan and roll in confectioners sugar. Cool on rack. Makes approximately 5 dozen cookies.

* * *

DATE CASSEROLE COOKIES — Lois Manos

2 EGGS
1 CUP SUGAR
1 CUP CHOPPED NUTS
1 CUP CHOPPED DATES
1 CUP FLAKED COCONUT
1 TSP. VANILLA

Beat eggs and sugar until fluffy; then fold in remaining ingredients. Bake in ungreased 2 qt. casserole dish at 350° for 30 minutes. Beat with wooden spoon (as cold will break the dish). When cool enough, roll into small balls (walnut size). Then roll in sugar. Store in airtight container.

SPECIAL PEANUT BUTTER COOKIES — Jeannie Anderson

2 1/2 CUPS FLOUR
1/2 TEASPOON SODA
1 TEASPOON BAKING POWDER
1/2 CUP BUTTER
1/2 CUP SHORTENING
1 CUP SUGAR
1 CUP BROWN SUGAR
2 EGGS
1 CUP PEANUT BUTTER
2 TEASPOON VANILLA
1 LARGE BAG HERSHEY KISSES

Sift together flour, soda, baking powder, blend in remaining ingredients. Roll dough into small balls, roll in white sugar (amount not included in list of ingredients). Place on ungreased cookie sheet. Bake in 350° oven approximately 8 to 10 minutes or until small cracks form. Take out of oven and place a Hershey Kiss in center (push down lightly). Return to oven for approximately 2 minutes.

* * *

EASY FILLED DATE COOKIES — Jeannie Anderson

1 CUP SHORTENING
2 CUPS BROWN SUGAR
2 EGGS
1/2 CUP WATER OR SOUR MILK
1 TEASPOON VANILLA
3 1/2 CUPS SIFTED FLOUR
1 TEASPOON SALT
1/8 TEASPOON CINNAMON
1 TEASPOON SODA

Filling:

2 CUPS DATES (CUT UP)
3/4 CUP SUGAR
3/4 CUP WATER
1/2 CUP NUTS

Cook dates, sugar and water until thick, add nuts and cool.

Mix shortening, sugar and eggs. Stir in remainder of ingredients for the cookie batter. Drop from teaspoon on greased cookie sheet, put filling on top, then place more cookie batter on top of filling. Bake at 400° for 10 minutes. (5 dozen).

* * *

ALMOND PECAN COOKIES

Fran Johnson

1 CUP BISQUICK BAKING MIX
1/4 CUP BUTTER OR MARGARINE, SOFTENED
1/4 CUP CHOPPED PECANS
1 TBSP SUGAR
1/2 TSP ALMOND EXTRACT
1 TBSP BOILING WATER
CONFECTIONERS OR GRANULATED SUGAR

Heat oven to 375°. Stir together baking mix, butter, pecans, sugar and the extract in small bowl. Add water; stir vigorously until dough forms a ball and cleans the bowl.

Shape dough into twenty-four 1 inch balls or 2 inch fingers. Place on ungreased baking sheet. Bake about 12 minutes or until light brown. While still warm, roll each cookie in sugar.

* * *

ORANGE BUTTER COOKIES

Fran Johnson

1/2 CUP BUTTER OR MARGARINE, SOFTENED
3/4 CUP SUGAR
2 CUPS BISQUICK BAKING MIX
GRATED PEEL OF 1 ORANGE

Heat oven to 400°. Cream butter and sugar in large bowl. Mix in baking mix and orange peel.

Shape dough into 1 inch balls. Place on ungreased baking sheet. Flatten cookies with floured fork. Bake about 8 minutes. Cool slightly before removing from baking sheet. Makes about 3 1/2 dozen.

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MICRO-WAVE MIRACLE COOKIES

Marilyn Sipple

1 EGG
1/2 CUP SUGAR
1/4 CUP COCONUT, SHREDDED
1/2 CUP CHOPPED DATES
1/2 CUP CHOPPED WALNUTS
1/8 TSP SALT
1/2 TSP VANILLA
24 RED CANDIED CHERRIES
POWDERED SUGAR

Beat egg and sugar together. Blend in coconut, dates, walnuts, salt and vanilla. Pour into greased 8 x 8"glass dish. Microwave on HIGH for 3 1/2 to 4 1/2 minutes, stirring every minute. Mixture should be well blended. With buttered hands, mold a teaspoon of dough around a cherry, then roll in powdered sugar. Store tightly covered. Makes 24 cookies.

CREAM CHEESE BROWNIES

1 (4 OZ.) BAR GERMAN'S SWEET CHOCOLATE (in Khobar use Plaistowe cooking chocolate)
5 TABLESPOONS BUTTER AT ROOM TEMPERATURE
4 OZ. CREAM CHEESE AT ROOM TEMPERATURE
1 CUP SUGAR
3 EGGS
1/2 CUP PLUS 1 TABLESPOON FLOUR
1/2 TEASPOON LEMON JUICE
1 1/2 TEASPOON VANILLA
1/2 TEASPOON BAKING POWDER
1/4 TEASPOON SALT
1/2 CUP CHOPPED WALNUTS OR PECANS
1/2 TEASPOON ALMOND EXTRACT

Preheat oven to 350°. Melt chocolate with 3 tablespoons of the butter over boiling water. Remove from heat and let cool. Cream together the cream cheese, 1/4 cup of the sugar and the remaining butter until light and fluffy. Beat in one of the eggs. Stir in 1 tablespoon of the flour, the lemon juice and 1/2 teaspoon of the vanilla. Set aside.

In another bowl, beat the remaining eggs until they are thick; gradually beat in the remaining sugar and continue beating until the mixture is thick.

Mix together the baking powder, salt and remaining flour and fold into the beaten egg mixture. Stir in the chocolate mixture, nuts, almond extract and remaining vanilla. Spread all but one cup of the chocolate batter in a greased 9X9" baking pan. Top with the reserved cream cheese mixture and then spoon remaining chocolate batter over the cheese mixture. Swirl through the batter with a spatula or knife to marble. Bake 25-30 minutes. Cool. Cut into bars or squares and store in refrigerator. Yield: 20 squares.

* * *

NO BAKE COOKIES

Jeannie Anderson

2 CUPS SUGAR
1 TABLESPOON COCOA
1 CUBE MARGARINE
1/2 CUP MILK
1/2 CUP PEANUT BUTTER
3 CUPS UNCOOKED OATMEAL
1 TEASPOON VANILLA
1/2 CUP COCONUT

Combine first four ingredients in saucepan and bring to boil. Boil for 1 1/2 minutes; take off stove and add peanut butter, stir until dissolved, then add vanilla and oatmeal, stir until well mixed. Cool slightly and add coconut, mix and drop by teaspoons full on waxed paper. Place in refrigerator until chilled and set.

* * *

CHOCOLATE CREAM DROPS

Nancy Smith

1/2 CUP SHORTENING
1 1/2 CUPS SUGAR
2 EGGS
2 SQUARES UNSWEETENED CHOCOLATE, MELTED
1 CUP SOUR CREAM
1 TEASPOON VANILLA
2 3/4 CUPS SIFTED FLOUR
1/2 TEASPOON SODA
1/2 TEASPOON BAKING POWDER
1/2 TEASPOON SALT

Cream shortening and sugar; add eggs and beat well. Blend in chocolate. Add sour cream and vanilla. Sift dry ingredients together; add to above. Chill. Drop rounded teaspoonfuls onto lightly greased baking sheet. Bake at 425° for 8 to 10 minutes. Frost with Chocolate Icing and top cookies with nut meat half, if desired. Makes about 5 dozen.

CHOCOLATE ICING FOR COOKIES

2 TABLESPOONS BUTTER
2 SQUARES (1 OZ.) UNSWEETENED CHOCOLATE
6 TABLESPOONS LIGHT CREAM
3 CUPS SIFTED CONFECTIONERS SUGAR

Melt butter and chocolate; blend together. Stir in cream and confectioners sugar.

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FORTUNE TEA COOKIES

Chinese Restaurant
Mansfield, Ohio

3 EGG WHITES, BEATEN SLIGHTLY
3/4 CUP SUGAR
1/8 TEASPOON SALT
1/2 CUP MELTED BUTTER OR MARGARINE
1/4 TEASPOON VANILLA
1 CUP SIFTED FLOUR
1 TABLESPOON INSTANT TEA POWDER
2 TABLESPOONS WATER

Write "fortunes" on 1" x 2" strips of freezer paper. In medium bowl, combine egg whites, sugar and salt. Stir in thoroughly, one at a time, butter, vanilla, flour, instant tea powder and water. Chill 20 minutes. Preheat oven to 350°. Make only 2 cookies at a time. On greased baking sheet, drop 1 slightly rounded teaspoon of dough for each cookie; spread thin. Bake 5 minutes or until edges just turn lightly brown; immediately remove to wire rack. Cookies should be very thin. Working very quickly, place a fortune in center of each cookie. Fold cookie in half, enclosing fortune, to form semicircle. Place cookie in small muffin or cupcake tin, open edges up, until cookie sets. HINT: Use a potholder to hold hot cookie while shaping it.

* * *

Fran Johnson

CREAM CARAMELS

2 CUPS SUGAR
3/4 CUP LIGHT CORN SYRUP
1/2 CUP BUTTER
2 CUPS CREAM
1/2 CUP NUTS, BROKEN

Combine sugar, corn syrup, butter and 1 cup cream. Bring this mixture slowly to a boil, stirring constantly. Then stir in gradually 1 more cup cream.

Stir frequently as mixture begins to thicken; constantly as it darkens. Cook to 254° (a little dropped into cold water forms a hard ball). Pour into buttered 7" square pan with nuts scattered over the bottom. When cold, cut into squares. Yield: about 5 dozen caramels.

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CHOCOLATE COCONUT DROPS — Fran Johnson

2 SQUARES UNSWEETENED CHOCOLATE (2 OZ.), CUT UP
1 CAN SWEETENED CONDENSED MILK
1/2 POUND COCONUT, CHOPPED
1/2 CUP WALNUTS, CHOPPED

Melt unsweetened chocolate over hot water. Stir in condensed milk, coconut and walnuts. Drop by teaspoonfuls onto baking sheet in shape of bonbons. Place in 350° pre-heated oven; turn off heat. Leave until candy has glazed appearance (15 to 20 minutes).

* * *

NO COOK CANDY

Fran Johnson

1 STICK MELTED MARGARINE
1 CAN EAGLE BRAND MILK
1 1/2 BOXES ANGEL FLAKE COCONUT
1 to 2 CUPS CHOPPED PECANS

Mix well. Let chill for at least 2 hours; then roll into bite size balls.

Melt 1 giant package chocolate chips with 1/2 block or parafin in top of double boiler. Dip small candy balls in chocolate and place on wax paper to cool. Delicious!!

* * *

FAST EASY PEANUT BUTTER FUDGE

Jeannie Anderson

3 CUPS SUGAR
3/4 CUP MARGARINE
2/3 CUP (5 1/3 OZ. CAN) EVAPORATED MILK
1 (12 OZ.) PACKAGE SEMI-SWEET CHOCOLATE PIECES
1 (7 OZ.) JAR MARSHMALLOW CREAM
1 CUP CHOPPED NUTS
1 TEASPOON VANILLA
2 CUPS PEANUT BUTTER

Combine sugar, margarine and milk in 2 1/2 quart saucepan. Bring to a full rolling boil, stirring constantly, continue boiling for 5 minutes over medium heat, stirring constantly to prevent scorching. Remove from heat, stir in chocolate pieces until melted; add marshmallow cream and peanut butter, then add nuts and vanilla. Beat until well blended. Pour into greased 13X9" pan. Cool at room temperature. Cut into squares. (Makes approximately 3 pounds).

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TURTLES

Jeannie Anderson

1 1/2 CUP FLOUR
1/4 TEASPOON SODA
1/4 TEASPOON SALT
1 egg
1 egg yolk (SAVE WHITE)
1/4 TEASPOON VANILLA
1/8 TEASPOON MAPLE FLAVORING
4 CUPS PECAN HALVES

Sift dry ingredients together; add the egg and egg yolk, vanilla and maple flavoring. Mix thoroughly and chill. Make small balls from chilled mixture. On a lightly greased baking tin arrange the pecan halves in groups of three to resemble a turtle head and feet. Dip the chilled balls into the unbeaten egg white and place one ball on each group of pecan halves. Bake at 375° for 10-12 minutes. When cool frost with chocolate frosting.

Chocolate Frosting:

1 SQUARE BAKERS CHOCOLATE
1/4 CUP MILK
1 TABLESPOON BUTTER
POWDERED SUGAR

Combine chocolate, milk and butter; heat until chocolate is melted. Blend until smooth, then add enough powdered sugar to make it spreading consistency. Beat until smooth and glossy. Spoon frosting over turtles. (This amount of frosting is enough for a double batch of the turtle recipe).

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PEANUT CLUSTERS

Phyllis Vaught

1 CUP SUGAR
1/4 CUP BUTTER OR MARGARINE
1/3 CUP EVAPORATED MILK
1/4 CUP CRUNCHY PEANUT BUTTER
1/2 TSP VANILLA
1 CUP OATS
1/2 CUP SPANISH PEANUTS

In large sauce pan, heat sugar, butter and milk to boiling stirring occasionally. Cook 3 minutes, stirring frequently. Remove from heat; mix in peanut butter and vanilla. Stir in oats and nuts. Drop mixture by scant tablespoonfuls onto waxed paper. (If mixture becomes too stiff, stir in 1 or 2 drops milk.) Let stand until firm. About 2 1/2 dozen candies.

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MARSHMALLOWS

Anna Piper (Taif)

2 CUPS SUGAR
3/4 CUP HOT WATER
1 CUP CORN SYRUP
2 TSP VANILLA
2 TBSP PLAIN GELATIN
1/2 CUP COLD WATER

Mix gelatin with 1/2 cup cold water. Stir till thick. Let stand 5 - 10 minutes. In 2 quart pan mix sugar, hot water and half of corn syrup. Cook to soft ball stage (238-240°). Remove and add other half of corn syrup. Stir gently, then pour into 8 or 9 inch heat proof bowl. Start mixer at medium speed - add gelatin a little at a time. Turn speed to high for 10 minutes or till light and fluffy. Should be luke warm yet. Near end of mixing add flavoring and coloring if desired.

Make mold with an egg in a pan full of flour and spoon in marshmallow (for Easter Eggs). Cool and dip in chocolate.

Can also pour over toasted coconut and sprinkle coconut on top also.

* * *

EASY FUDGE FOR DAD

Michelle Wood

3 PACKAGES OF 6 OZ. SEMI-SWEET CHOCOLATE CHIPS
1 CAN EAGLE BRAND MILK
1 TABLESPOON VANILLA
1 TEASPOON SALT
1/2 to 1 CUP OF CHOPPED NUTS

In a medium saucepan melt chips and add Eagle Brand milk, vanilla and salt. Stir all together and pour into a buttered cookie sheet and let set. Makes enough for one hungry dad!

COCONUT CANDY

Fran Johnson

2 CUPS FIRMLY PACKED BROWN SUGAR
2 CUPS GRANULATED SUGAR
1/4 CUP LIGHT CORN SYRUP
1 1/3 CUPS HALF AND HALF
1/4 CUP MELTED BUTTER OR MARGARINE
1/4 TEASPOON SALT
1 TEASPOON VANILLA EXTRACT
1 1/2 CUPS FLAKED COCONUT

Combine sugar, corn syrup and half and half in a large Dutch oven. Cook over medium heat to soft ball stage (238°), stirring constantly. Remove from heat; add butter and salt without stirring. Cool to lukewarm (110°).

Add vanilla to candy and beat with a wooden spoon until mixture is creamy and loses its gloss; fold in coconut. Pour mixture into a greased 9 inch square pan; chill until set and cut into squares.

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PEANUT SQUARES

Fran Johnson

1 CUP PEANUTS, FINELY GROUND
1 TEASPOON SALT
1/4 TEASPOON SODA
1 CUP BROWN SUGAR
1 CUP GRANULATED SUGAR
2/3 CUP WATER
2 TABLESPOONS WHITE CORN SYRUP.

Thoroughly mix together ground peanuts, salt and soda; set aside. Combine sugars, water and corn syrup in saucepan. Stir over low heat until sugar is dissolved. Then cook without stirring to 290° (drops in cold water become brittle). Remove from heat immediately. Quickly add peanut mixture; stirring only once or twice. Pour into greased warmed 18 x 12" pan, and spread thinly. As it begins to harden, mark into squares. Yield: 12 1/2 dozen 1 1/2" pieces.

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INSTANT CANDY

Marilyn Sipple

1 6 OZ. PACKAGE SEMI-SWEET CHOCOLATE BITS
1 SMALL CAN SHOESTRING POTATOES
1/2 CUP CHOPPED PECANS

Melt morsels in a saucepan over low heat. Remove from heat and stir in shoestring potatoes and pecans. Stir until evenly coated. Drop by teaspoonfuls onto waxed paper.

* * *

Marilyn Sipple

CARAMEL CORN

6 - 7 QUARTS OF POPPED CORN
2 CUPS UNSALTED DRY-ROASTED PEANUTS
2 STICKS BUTTER OR MARGARINE
1/2 CUP LIGHT KARO SYRUP
2 CUPS BROWN SUGAR
1/2 TEASPOON SALT
1 TEASPOON BAKING POWDER
1/4 TEASPOON CREAM OF TARTER

Heat butter, Karo syrup and brown sugar together in a saucepan. Stirring constantly, cook for 5 minutes after reaching a boiling stage. Remove from heat. Add cream of tarter, salt and baking powder and mix well. It will foam up. Quickly add the peanuts and mix. Pour mixture over popped corn and mix well and quickly. Place on a greased cookie sheet and bake in a 200° oven for 45 minutes to 1 hour, until dry. Break up after cooling.

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OVEN CARAMEL CORN

Phyllis Vaught

3 3/4 QUARTS (15 CUPS) POPPED CORN
1 CUP BROWN SUGAR
1/2 CUP BUTTER OR MARGARINE
1/4 CUP LIGHT CORN SYRUP
1/2 TEASPOON SALT
1/2 TEASPOON SODA
1 - 6 1/2 CAN SPANISH PEANUTS (OPTIONAL)

Heat oven to 200°. Divide popped corn and nuts between 2 un-greased baking pans, 13 x 9 x 2 inches.

Heat sugar, butter, corn syrup and salt, stirring occasionally, until bubbly around egdes. Continue cooking over medium heat 5 minutes.

Remove from heat; stir in soda until foamy. Pour on popped corn, stir until corn is coated.

Bake 1 hour, stirring every 15 minutes.

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MAKING DO IN THE KITCHEN

There's nothing more frustrating than being ready to whip up a favorite recipe and finding you're short an ingredient, or not being sure exactly how that recipe translates when it comes to cups instead of pounds or the like. Here are some guidelines to help you out of the dilemma:

WHAT EQUALS WHAT:

3 POUND CHICKEN = 3 CUPS COOKED DICED CHICKEN

1 LEMON = 2 TABLESPOONS JUICE PLUS 2 to 3 TEASPOONS GRATED RIND

4 OUNCES CHEDDAR CHEESE = 1 CUP SHREDDED

1 LARGE MARCHMALLOW = 10 MINIATURE MARSHMALLOWS

1 MEDIUM ONION = 1/2 CUP CHOPPED

1 POUND WHITE SUGAR = 2 CUPS

1 POUND BROWN SUGAR = 2 1/4 CUPS

1 POUND POWDERED SUGAR = 4 CUPS

1 ORANGE = 1/3 to 1/2 CUP JUICE PLUS 1 to 2 TABLESPOONS GRATED RIND

1 CUP RICE = 3 CUPS COOKED

1 CUP MACARONI = 2 CUPS COOKED

1 CUP HEAVY CREAM = 2 CUPS WHIPPED

1 CUP DRIED BEANS = 2 1/2 CUPS COOKED

12 GRAHAM CRACKERS = 1 CUP CRUSHED GRAHAM CRUMBS

1/4 POUND NUTS = 1 CUP CHOPPED NUTS

1 POUND GROUND BEEF = 2 CUPS

1 POUND CABBAGE = 4 CUPS SHREDDED

1/2 POUND FRESH MUSHROOMS = 4 OUNCE CAN MUSHROOM CAPS

SUBSTITUTES:

(See following page)

MAKING DO IN THE KITCHEN (Continued)

SUBSTITUTES:

1 TABLESPOON CORNSTARCH = 2 TABLESPOONS FLOUR

1 CUP SIFTED ALL-PURPOSE FLOUR = 1 CUP UNSIFTED ALL-PURPOSE FLOUR MINUS 2 TABLESPOONS

1 CUP SIFTED CAKE FLOUR = 1 CUP SIFTED ALL-PURPOSE FLOUR MINUS 2 TABLESPOONS

1 CUP CORN SYRUP = 1 CUP SUGAR PLUS 1/4 CUP LIQUID

1 CUP HONEY = 1 1/4 CUP SUGAR PLUS 1/4 CUP LIQUID

1 OUNCE CHOCOLATE = 3 TABLESPOONS COCOA PLUS 1 TABLESPOON FAT

1 CUP BUTTER - 1 CUP MARGARINE OR 7/8 CUP HYDROGENATED FAT OR LARD PLUS 1/2 TEASPOON SALT

1 CUP LIGHT CREAM = 7/8 CUP WHOLE MILK PLUS 3 TABLESPOONS BUTTER

1 CUP HEAVY CREAM = 3/4 CUP WHOLE MILK PLUS 1/3 CUP BUTTER

1 CUP WHOLE MILK = 1 CUP SKIM OR RECONSTITUTED DRY MILK PLUS 2 1/2 TEASPOONS BUTTER

1 HEAD DILL = 1 TABLESPOON DILL SEED

1 CUP BUTTERMILK OR SOUR MILK = 1 TABLESPOON VINEGAR OR LEMON JUICE PLUS SWEET MILK TO MAKE ONE CUP (LET STAND 5 MINUTES)

1 TEASPOON BAKING POWDER = 1/4 TEASPOON BAKING SODA PLUS 5/8 TEASPOON (1/2 PLUS 1/8 TEASPOON) CREAM OF TARTAR

1 TABLESPOON ACTIVE DRY YEAST = 1 PACKAGE ACTIVE DRY YEAST OR 1 COMPRESSED YEAST CAKE

1 CUP CHICKEN OR BEEF BROTH = 1 BOUILLON CUBE PLUS ONE CUP BOILING WATER

SWEETENED CONDENSED MILK = 1 CUP INSTANT NON-FAT DRY MILK POWDER, 2/3 CUP POWDERED SUGAR, 1/3 CUP BOILING WATER, 3 TABLESPOONS MELTED BUTTER OR MARGARINE. BLEND UNTIL SMOOTH. REFRIGERATE UP TO 1 WEEK. YIELD: 1 1/4 CUP EQUALS ONE 14-OUNCE CAN.

1 CLOVE GARLIC = 1/8 TEASPOON GARLIC POWDER

1 TABLESPOONS FRESH HERBS = 1 TEASPOON DRIED HERBS

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METRIC CONVERSION:

1 MILLILITRE = 1/8 TEASPOON

1.5 MILLILITRE = 1/4 TEASPOON

3 MILLILITRE = 1/2 TEASPOON

5 MILLILITRE = 1 TEASPOON

15 MILLILITRE = 1 TABLESPOON

60 MILLILITRE = 1/4 CUP

80 MILLILITRE = 1/3 CUP

125 MILLILITRE = 1/2 CUP

160 MILLILITRE = 2/3 CUP

190 MILLILITRE = 3/4 CUP

1000 MILLILITRE = 1 LITRE = 4 CUPS

15 GRAMS = 1/2 OUNCE

125 GRAMS = 4 OUNCES

250 GRAMS = 8 OUNCES = 1/2 POUND

WEIGHTS & MEASURES:

DASH = LESS THAN 1/8 TEASPOON

3 TEASPOONS = 1 TABLESPOON

2 TABLESPOONS = 1 LIQUID OUNCE

4 TABLESPOONS = 1/4 CUP

2 CUPS = 1 PINT

2 PINTS = 1 QUART

4 QUARTS = 1 GALLON

16 OUNCES = 1 POUND

2 CUPS LIQUID = 1 POUND

8 OUNCES = 1 CUP

H I N T S

IF YOU HAVE A PACKET OF SUGAR WHICH HAS SOLIDIFIED, PUT IT IN A BOWL, SPRINKLE IT WITH WATER AND PUT IT IN A LOW OVEN UNTIL IT IS SOFT.

WHEN BEATING EGG WHITES, MAKE SURE THE BOWL AND BEATER ARE SCRUPULOUSLY CLEAN AND GREASE-FREE BY WIPING THEM OVER WITH A WAD OF KITCHEN PAPER MOISTENED WITH VINEGAR BEFORE START-ING. IT ALSO HELPS IF THE EGG WHITES ARE SLIGHTLY STALE, THEY BEAT UP BETTER THAN VERY FRESH WHITES.

ALSO ON THE SUBJECT OF EGG WHITES, IF YOU CAN NOT REMEMBER HOW MANY YOU HAVE LEFT OVER IN A BOWL, 1 EGG WHITE = 1 OZ. (25 G.).

IF YOU OVER-SALT A STEW, REMEDY IT BY ADDING A LUMP OF PEELED RAW POTATO TO THE DISH. CONTINUE SIMMERING UNTIL THE POTATO HAS ABSORVED SOME OF THE SALTINESS, THEN DISCARD IT.

WHEN COOKING A DISH CONTAINING TOMATOES, A LITTLE SUGAR WILL IMPROVE THE FLAVOR.

THE MOST COMMON CAUSE OF TOUGH, BADLY SHRUNK PASTRY IS USING TOO MUCH LIQUID. THE PASTRY SHOULD LEAVE THE BOTTOM AND SIDES OF THE BOWL QUITE CLEAN, SO ADD THE SUGGESTED AMOUNT IN THE RECIPE WITH CAUTION AND STOP AS SOON AS THE PASTRY "COMES TOGETHER".

WHEN MAKING MASHED POTATOES, TRY ADDING A SMALL ONION OR A CUT CLOVE OF GARLIC, A BAY LEAF AND A STALK OF CELERY TO THE WATER, THEN REMOVE BEFORE MASHING.

COOKED IN A TIGHTLY COVERED PAN, RICE WILL ABSORB ITS OWN VOLUME IN LIQUID. SOME PEOPLE PREFER TO ADD UP TO TWICE THE VOLUME, BUT ALTHOUGH THIS MAKES VERY TENDER RICE, IT ALSO MAKES IT DISINTER-GATE.

NEVER PUT THE LID ON A PAN OF NOODLES WHILE THEY ARE COOKING, OR THEY WILL BOIL OVER. TO STOP THEM STICKING TOGETHER, ADD A FEW DROPES OF OIL TO THEIR COOKING WATER.

PERRIER WATER IS A NUTRITIOUS MIXER FOR SUMMER DRINKS. IT IS NATURALLY CARBONATED AND CONTAINS MORE CALCIUM PER GLASS THAN MILK, PLUS MANY OTHER ESSENTIAL MINERALS.

FOR AN ESPECIALLY LIGHT AND DELICATE CRUST ON COATED FRIED FOODS ADD ABOUT 3/4 TEASPOON BAKING BOWDER TO THE BATTER AND USE CLUB SODA FOR THE LIQUID.

THE FLAT, ROUND ARABIC BREAD AVAILABLE HERE MADES A VERY GOOD PIZZA CRUST

PLACE ALUMINUM FOIL UNDER THE NAPKIN IN YOUR ROLL BASKET AND THE ROLLS WILL STAY HOT LONGER.

FOR THE FLAKIEST UPPER PIE CRUST, BRUSH THE ROP CRUST LIGHTLY WITH COLD WATER BEFORE BAKING. THE CRUST WILL MELT IN YOUR MOUTH.

FOR THE HIGHEST MERINGUE, THE SECRET IS TO ADD SOME BAKING POWDER TO ROOM-TEMPERATURE EGG WHITES BEFORE BEATING THEM.

FREEZE FRESH FISH IN CLEAN MILK CARTONS FULL OF WATER. WHEN THAWINGS, DON'T FORGET THAT THE WATER MAKES A GOOD FERTILIZER FOR HOUSEPLANTS.

COTTAGE CHEESE WILL REMAIN FRESHER LONGER IF STORED UPSIDE DOWN IN THE REFRIGERATOR. THE SAME IS TRUE FOR SOUR CREAM.

COMBINE ALL INGREDIENTS FOR AN OIL-AND-VINEGAR DRESSING IN A SCREW-TOP JAR. ADD AN ICE CUBE AND SHAKE. DISCARD THE ICE CUBE AND YOUR DRESSING WILL BE EXTRA SMOOTH AND WELL MIXED.

WHEN USING DRIED HERBS IN AN OIL-AND-VINEGAR DRESSING, ALWAYS "STEEP" HERBS IN VINEGAR A FEW MINUTES BEFORE ADDING OIL. WILL ENHANCE THE FLAVORS.

KEEP A FEW MARBLES OR PEBBLES IN THE BOTTOM OF THE DOUBLE BOILER. WHEN WATER GETS LOW, THEY WILL BANG AWAY FOR YOUR ATTENTION.

TO STORE ANY CHEESE ALMOST INDEFINETELY, WRAP IN A CLOTH MOISTENED WITH VINEGAR AND PLACE IN REFRIGERATOR.

TO KEEP LEMONS FRESH AND MOIST, PUT THEM IN A GLASS JAR, SCREW THE LID TIGHTLY AND STORE IN REFRIGERATOR.

TO BOIL MILK WITHOUT STICKING, PUT A LITTLE WATER IN PAN AND BRING TO A BOIL BEFORE PUTTING MILK IN.

BUTTER A KNIFE ON BOTH SIDES AND IT WILL CUT MERINGUE WITHOUT STICKING OR TEARING.

FOR A DIFFERENT TASTE SENSATION, ADD SLICED BANANAS TO YOUR NEXT TOSSED SALAD AND TOP WITH A TART OIL AND VINEGAR DRESSING.

UNRIPE TOMATOES SHOULD BE KEPT AT ROOM TEMPERATURE AND AWAY FROM DIRECT SUNLIGHT. TOO MUCH SUNLIGHT PREVENTS DEVELOPMENT OF EVEN COLOR.

WHEN YOU TAKE A FOIL-WRAPPED LOAF OF FRENCH OR ITALIAN BREAD FROM YOUR FREEZER AND HEAT IT, OPEN THE ENDS OF THE FOIL SO THE CRUST HAS A CHANCE TO CRISP.

ADD A LITTLE HONEY TO WHIPPED CREAM FOR EXTRA STIFF PEAKS.

WHEN TOPPING CASSEROLES OR STUFFED VEGETABLES WITH CHEESE, ADD ENRICHED DRIED BREAD CRUMBS. THEY PREVENT THE CHEESE FROM BECOMING TOUGH AND STRINGY. ADD 1 TABLESPOON OF BREAD CRUMBS FOR EVERY 3 TABLESPOONS OF CHEESE OR 1/3 CUP OF BREAD CRUMBS FOR EVERY CUP OF CHEESE.

FRESH LEMON JUICE WILL TAKE AWAY THE ONION SCENT FROM HANDS.

KEEP SOME PITTED DATES AND RAISINS IN THE FREEZER FOR USE IN BAKING. IT IS EASY TO CUT OR CHOP THESE DRIED FRUITS WHEN THEY ARE FROZEN BECAUSE THEY WON'T BE STICKY.

ROLL RAISINS IN FLOUR BEFORE STIRRING THEM INTO A CAKE TO PREVENT THEM FROM GOING TO BOTTOM.

TO PREVENT CRUST FROM BECOMING SOGGY WITH CREAM PIE, SPRINKLE CRUST WITH POWDERED SUGAR.

USE 1/2 LENGTH OF UNCOOKED SPAGHETTI INSTEAD OF A TOOTHPICK TO TEST IF A CAKE IS DONE. IT'S LONG ENOUGH TO DO THE JOB WILL AND LEAVES AN ALMOST INVISIBLE HOLE IN THE CAKE.

TO REMOVE ODORS IN A MICROWAVE OVEN, BOIL A MIXTURE OF 1 CUP WATER AND SEVERAL TABLESPOONS LEMON JUICE FOR 5 TO 7 MINUTES.

SMALL AMOUNTS OF LEFTOVER CORN MAY BE ADDED TO PANCAKE BATTER FOR VARIETY.

TO PREVENT SPLASHING WHEN FRYING MEAT, SPRINKLE A LITTLE SALT INTO THE PAN BEFORE PUTTING THE FAT IN.

YOU CAN GET MORE JUICE FROM A DRIED-UP LEMON IF YOU HEAT IT FOR 5 MINUTES IN BOILING WATER BEFORE YOU SQUEEZE IT.

WHEN COOKING CABBAGE, PLACE A SMALL TIN CUP OR CAN HALF FULL OF VINEGAR ON THE STOVE NEAR THE CABBAGE AND IT WILL ABSORB ALL ODOR FROM IT.

WHEN YOU BURN YOURSELF IN THE KITCHEN, VANILLA WILL HELP EASE THE PAIN (APPLY IT, DON'T DRINK IT). SO WILL A PASTE OF BAKING SODA AND WATER.

WHEN BREAD IS BAKING, A SMALL DISH OF WATER IN THE OVEN WILL HELP TO KEEP THE CRUST FROM GETTING HARD.

DIP YOUR BANANAS IN LEMON JUICE RIGHT AFTER THEY ARE PEELED. THEY WILL NOT TURN DARK AND THE FAINT FLAVOR OF LEMON REALLY ADDS QUITE A BIT. THE SAME MAY BE DONE WITH APPLES.

THE ODOR FROM BAKING OR BOILING SALMON MAY BE ELIMINATED BY SQUEEZING LEMON JUICE ON BOTH SIDES OF EACH SALMON STEAK OR ON THE CUT SURFACE OF THE SALMON AND LETTING IT STAND IN THE REFRIGERATOR FOR 1 HOUR OR LONGER BEFORE COOKING.

THOSE ROUND POTATO CHIP CANS WITH LIDS ARE USEFUL AS FLOUR OR POWDERED SUGAR SHAKERS. PUNCH HOLES IN THE PLASTIC TOP. KEEP A SHAKER OF FLOUR HANDY FOR MEATS, A SHAKER OF POWDERED SUGAR HANDY FOR FRESH FRUITS OR BAKED GOODS.

IF AN AVOCADO DIP TURNS BROWN THROUGH TOO LONG EXPOSURE TO AIR. BEAT THE SURFACE IN AND, IF NECESSARY, ADD A COUPLE OF DROPS OF GREEN FOOD COLORING.

DO NOT WRAP FOOD TO BE COOKED IN FOIL TOO TIGHTLY, OR THIS WILL HAVE THE EFFECT OF SEALING THE HEAT OUT.

BE CAREFUL WHEN SALTING A SAUCE OR DISH CONTAINING WINE, AS IT ACCENTUATES SALTINESS.

DON'T SALT ROASTED MEAT UNTIL THE END OF COOKING TIME, AS THE SALT DRAWS THE JUICES OUT OF THE MEAT.

NEVER HEAT BUTTER THAT IS TO BE BEATEN TO MAKE A SPONGE CAKE. THIS BREAKS DOWN ITS COMPOSITION AND DESTROYS ITS ELASTICITY, THUS RUINING THE CAKE.

FLOUR GOES STALE FAIRLY QUICKLY AND SO SHOULD NOT BE STORED FOR LONG PERIODS. IF YOU SUSPECT THAT YOUR SELF-RAISING FLOUR MAY HAVE LOST ITS EFFECTIVENESS, SUBSTITUTE PLAIN FLOUR AND BAKING POWDER, USING 1 TO 1 1/2 TEASPOONS BAKING POWDER TO EVERY 4 OZ. (100G.) FLOUR.

HEAT KILLS THE FLAVOR OF MUSTARD, SO DO NOT ADD IT TO A DISH UNTIL THE END OF COOKING.

WHEN MAKING ICE CREAM, OR ANY FROZEN DISH, OVER-FLAVOR THE MIX-TURE AS FLAVOR IS LOST WITH FREEZING.

DUST PANS WITH COCOA WHEN MAKING CHOCOLATE CAKE AS FLOUR SHOWS ON THE TOP.

PEEL VERY RIPE BANANAS, CUT UP AND PUT IN PLASTIC BAG AND FREEZE. GREAT FOR ADDING TO ICE CREAM OR MAKING BANANA BREAD.

AN ICE CUBE DROPPED IN THE STOCK BRINGS THE FAT TO THE SURFACE, WHICH YOU CAN THEN SKIM OFF.